



ANDRESEN VINTAGE 2024

Production

Vineyard Location - Douro: Cima Corgo Sub region

Main Grape Varieties - Touriga Franca, Touriga Nacional, Tinta Roriz

Vinification - Foot trodden in granite “lagares”

Grape must not destemmed

2 days pre-fermentative maceration, 2 days fermentation.

Wine-brandy added at 8 °Baumé

Barrel-ripening - Matured in big old oak vats for 2 years

Winemaker & Master Blender - Álvaro Van Zeller

Notes

Generally - Typical Bottle maturation

Ripening-potential – Over 30 years

Serve – 13-15 °C. Decanting is recommended

Pairings - Spicy cow-cheeses (like Stilton) or soft sheep-cheeses, strawberries, dark chocolate

Analytical dates

Content of alcohol in vol.- 20,0 %

Dried extract- 126,4 g/l

Residual sugars- 103,0 g/l

Total acidity (tartaric)- 4,50 g/

Other Information

Bottle Barcode – 560 276 524 8007

Standard Shipment Unit - 6 Bottle 75cl carton (with individual wooden box)

