

## VISTA ALEGRE 20 YEARS OLD TAWNY



Porto Wine | Portugal - Demarcated Douro Region

### Grape Varieties

Careful selection of grapes from the Demarcated Douro Region, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca and Tinto Cão.

### Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation.. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

### Sensorial Analysis

**Visual:** Clean and bright

**Colour:** Amber with brownish reflexes

**Aroma:** Perfumed, delicate and elegant due to the long maturation in oak casks, showing a great variety of aromas to dried fruits, cinnamon, caramel and vanilla.

**Taste:** Great balance, rich, fat, smooth, confirming on the mouth the sensations encountered on the aroma; great body with a very long finish

### Suggestions

**Consumption:** It is very nice served with desserts made from chocolate, dried fruits, spices (cinnamon) and caramel. Also serve with coffee or chocolates. Port wine is a natural wine, so it may form some natural sediment with time. Pour it carefully, so it does not become cloudy. Should be served at a temperature between 14° to 16° C.

**Preservation:** Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 18 to 20 weeks.

### Other Information

**Ageing:** Blending of selected wines, originating from several years, matured in oak casks, with an average of 20 years

### Technical Details

<b>Alcohol:</b>	20% vol.
<b>Total Sugar:</b>	127,2 g/l
<b>Total Acidity:</b>	4,05 g/l (tartaric acid)
<b>pH:</b>	3,5
<b>Total Sulphur Dioxide (INS 220):</b>	60 mg/dm <sup>3</sup>
<b>Baumé:</b>	4,5

### Logistic Information

<b>Bottle:</b>	Bottle VALLEGRE Frosted - 750 ml
<b>Cork:</b>	Natural Cork with capsule
<b>Individual Packaging:</b>	Individual wooden box
<b>Packaging:</b>	Carton case for 6 bottles
<b>Palletization:</b>	60 carton cases of 6 bottles
<b>EAN 13 (Bar Code Bottle):</b>	5 602 660 00145 5
<b>ITF 14 ( Bar Cod Cases):</b>	1 5602 660 00145 2

### Wine Maker

Manuel Tavares / José Araújo

### Medals & other Awards

Gold Medal "WINE MASTERS CHALLENGE 2001" (April 2001/Portugal)  
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 Silver Medal "III CONCURSO INTERNACIONAL DE VINHOS CIDADE DO PORTO" (June 2002/Portugal)  
 Commended "INTERNATIONAL WINE AND SPIRIT COMPETITION 2003" (July 2003/U.K.)  
 Gold Medal " MONDE SELECTION 2004 (May 2004/Belgium)  
 Bronze Medal "FHA 2006 WINE & SPIRITS ASIA CHALLENGE" (April 2006/Singapore)  
 Bronze Medal "WINE STYLE ASIA AWARD 2008 " (October 2008/Singapore)

