



## VISTA ALEGRE FINE TAWNY

  
VISTA ALEGRE  
PORT · PORTO

### 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 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 with skin maceration. 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

**Colour:** Red colour with strong brownish nuances

**Aroma:** Fresh and delicate, with a touch of spices and dried fruits due to the maturation in oak casks.

**Taste:** Elegant, persistent and smooth

#### Suggestions

**Consumption:** Ready for consumption; does not need decantation. It should be served at a temperature between 12°/14° C, it is traditionally a dessert wine which is very nice served with fruit pies, ice creams, desserts made dried fruits, chocolate, coffee and caramel. Also goes very well with strong chesses. It can also be served slightly chilled, with dried fruits, as a pleasant aperitif.

**Preservation:** Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 8 to 10 weeks.

#### Other Information

**Aging:** Blending of selected wines, originating from several years, matured in oak casks, with an average of 5 years

#### Technical Details

<b>Alcohol:</b>	20% vol.
<b>Total Sugar:</b>	99,4 g/l
<b>Total Acidity:</b>	4,16 g/l (tartaric acid)
<b>pH:</b>	3,73
<b>Total Sulphur Dioxide (INS 220):</b>	70 mg/dm3
<b>Baumé:</b>	3,2

#### Logistic Information

<b>Bottle:</b>	Bottle VALLEGRE 1 dark - 750 ml
<b>Cork:</b>	Natural Cork with capsule
<b>Packaging:</b>	Carton case of 6 bottles
<b>Palletization:</b>	105 carton cases of 6 bottles
<b>EAN 13 (Bar Code Bottle):</b>	5 602 660 00138 7
<b>ITF 14 ( Bar Cod Cases):</b>	1 5602 660 00138 4

#### Wine Maker

Manuel Tavares / José Araújo