

VISTA ALEGRE 30 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 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 and bright

Colour: Light tawny with greenish 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: Old, fat, soft, smooth, great body with a very long finish

Suggestions

Consumption: It can be served with foie-gras, as well as with rich and intense cheeses or be served with coffee or chocolates. It is very nice served with desserts made from chocolate, dried fruits and caramel. It can also, after coffee, be appreciated with a good cigar. 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

Aging: Blending of selected wines, originating from several years, matured in oak casks, with an average of 30 years

Technical Details

Alcohol:	20% vol.
Total Sugar:	110,9 g/l
Total Acidity:	4,79 g/l (tartaric acid)
pH:	3,43
Total Sulphur Dioxide (INS 220):	47 mg/dm ³
Baumé:	4,3

Logistic Information

Bottle:	Bottle VALLEGRE Frosted - 750 ml
Cork:	Natural Cork with capsule
Individual Packaging:	Individual wooden box
Packaging:	Carton case for 6 bottles
Palletization:	60 carton cases of 6 bottles
EAN 13 (Bar Code Bottle):	5 602 660 00146 2
ITF 14 (Bar Cod Cases):	1 5602 660 00146 9

Wine Maker

Manuel Tavares / José Araújo

Medals & other Awards

Great Gold Medal "CONCOURS MONDIAL DE BRUXELLES 2001" (April 2001/Belgium)

Bronze Medal "INTERNATIONAL WINE CHALLENGE 2001" (May 2001/U.K.)

Silver Medal "IV CONCURSO INTERNACIONAL DE VINHOS CIDADE DO PORTO" (July 2004/Portugal)

Silver Medal "INTERNATIONAL WINE CHALLENGE 2007" (May 2007/U.K.)

Silver Medal "Wine Style Asia Award 2007" (October 2007/Ásia)

