# ANDRESEN COLHEITA 2011

Casa Fundada em 1845
ANDRESEN
PORTO

## Production

**Vineyard Location** - Douro: Cima Corgo and Douro Superior Sub regions
**Main Grape Varieties** – Touriga Franca, Tinta Roriz, Bastardo, Tinta Barroca
Vinification - Cement tanks and granite "Lagares"
Grape must not destemmed. 1 day pre-fermentative maceration and 2 days fermentation.
Wine-brandy added at 8 ºBaumé
**Barrel-ripening** - Matured in 600 litters old oak casks until bottling
**Winemaker & Master Blender** - Álvaro Van Zeller

## Notes

**Generally**–Typical oxidative maturation
**Serve** – 12 ºC. Ready to drink. No need to be decanted. Can be left opened for a couple of weeks
**Pairing** - Foie-gras, sweet desserts as Christmas pudding, mince pies, cakes, milk chocolates, walnuts, nuts, crème brûlée, and as a digestive with cigars

Ingredients / Nutrition

## Analytical dates

**Content of alcohol in vol.** -20,0 %
**Dried extract** - 140,6 g/l
**Residual sugars** -115,0 g/l
**Total acidity (tartaric)** – 4,30 g/l

E(100ml): 156kcal / 653 kJ

## Other Information

**Bottle Barcode –** 560 2765 093 003 (75cl)
**–** 560 2765 113 015 (50cl)

**Standard Shipment Unit –** 6 Bottle 75cl Carton
**–** 6 Bottle 50cl Carton

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