


Adega de Monção

AGUARDENTE VELHA ALVARINHA

AGUARDENTE OF ALVARINHO VINHO VERDE



GRAPE VARIETY: ALVARINHO GRAPES.

ORGANOLEPTIC CHARACTERISTICS

ASPECT: BRIGHT

COLOUR: TOPAZ

AROMA: COMPLEX, INTENSE WITH A PRESENCE OF DRY FRUITS AND WOOD DUE TO THE AGEING PROCESS.

FLAVOUR: WARM, EMBODIED AND SMOOTH, CONFIRMED BY RETRO-NASAL THE PRESENCE OF DRY FRUITS AND WOOD DUE TO THE AGING PROCESS.

VINIFICATION TECHNOLOGY

DISTILLATION (IN COLUMN) OF THE ALVARINHO WINE THAT WASN'T USED FOR RACKING/SOUTIRAGE. CHARENTAIS RECTIFICATION. AGING PROCESS IN NEW PORTUGUESE AND FRENCH OAK CASKS UNTIL DESIRED COLOUR AND FLAVOUR ARE OBTAINED. TRANSFERRED TO OLDER BARRELS, IT IS THEN DISSOLVED GRADUALLY AND SLOWLY UNTIL IT ACHIEVES THE IDEAL POINT TO BE BOTTLED AND REACHES THE 40% VOL. OF ALCOHOLIC CONTENT. RACKING/SOUTIRAGE. CLARIFYING. FILTRATION. BOTTLING. LABELLING. STORAGE.

ALCOHOLIC CONTENT: 40% VOL.

BOTTLE BEHAVIOUR

GOOD BOTTLE BEHAVIOUR, WITH NO EXPIRING DATE FOR CONSUMPTION. SHOULD BE STORED UPRIGHT.

SUGGESTIONS

RECOMMENDABLE AS A DIGESTIVE, SHOULD BE WARMED IN A BALLOON AT 20°C BEFORE SERVING.