

ADEGA VELHA



12 XO

VINIFICATION

The grapes, which are selected due to their high acidity and low sugar content, create a light and balanced red wine. The wine is then subject to two slow and careful distillations in Charentais alembic still, brought from the region of Cognac in France. After the distillation process, the brandy ("Aguardente") is subject to an ageing process in french oak barrels from the Limousin region. The final blend has an average age of 12 years of ageing.

TASTING NOTES

With a magnificent amber colour and intense tonality, Adega Velha XO presents a rich and complex aroma, characterized by notes of berries and dried fruits, enveloped by a delicate sensation of fine oak aromas. With a dense and velvety texture, this old brandy expresses great aromatic complexity in a remarkable, intense long finish.

RECOMMENDATIONS

Ideally served as an after-meal digestive at the recommended temperature of 18 to 20°C.

PRODUCER

Aveleda

REGION

Vinho Verde

DESIGNATION OF ORIGIN

DOC

COUNTRY

Portugal

GRAPE VARIETIES

Vinhão, Azal Tinto, Borraçal and Espadeiro

SOIL

Granitical and Sandy

ALCOHOL VOLUME

40% Vol.

TOTAL ACIDITY (TARTARIC ACID)

< 1 g/l

WINEMAKER

Manuel Soares



IT IS AVAILABLE IN THE FOLLOWING PACKAGES

BOTTLES

500ml

UNITS PER PACKAGE

6 bottles in individual box per case

