

Antiqua

Aguardente Vínica (Brandy)



38,0
%vol

20°C



The nose boasts prominent dried fruits intermingled with subtle yellow fruit notes and coffee.



On the palate this Aguardente displays a remarkable balance between smoothness and structure, enhanced by vanilla and light woody notes acquired over the 5 years of ageing.



5 years in portuguese oak barrels.



AGUARDENTE ANTICUA

DENOMINATION: VSPO | Aguardente Vínica (Brandy)

GRAPE VARIETIES: N/A

AGEING: 5 years in portuguese oak barrels

WINEMAKER: Francisco Antunes

SOIL TYPE: N/A

FIRST HARVEST: N/A



HISTORY:

Aliança Vinhos de Portugal is proud to have a priceless collection of fortified wines spanning more than 80 years of winemaking excellence. The Aguardente Velha Antiqua is a VSOP which manage to represent the good quality of this collection.



PROFILE:

Antiqua VSOP is an aguardente rich in mellow and fruity aromas. For the VSOP, Aliança Vinhos de Portugal selects really special eaux-de-vie to strengthen the aromatic richness as it ages. Ageing in oak barrels specially selected by Aliança ensures a great mellowness of character and richness of flavor, accented with delicate woody notes. The barrels used are medium toasted, preserving the original aromas of the eaux-de-vie and producing an aguardente with admirable poise and balance.



ANALYSES:

Alcohol (%vol.): 38,0

PH: N/A

Residual Sugar (g/l): N/A

Total Acidity (g/I AT): N/A

Total SO2 (mg/I): N/A

Serving temperature: 20 °C



TASTING NOTES:

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GASTRONOMY:

Antiqua is a great drink to finish a plentiful meal.



PRIZES:

International Spirits Awards – 84 Pts (2017)