

Antiquíssima Reserva

Old Brandy



40,0
%vol

20°C



Intense aroma enriched by the softness of the wood notes where it staged.



Antiquissima Reserva is a true cascade of flavors: its complex, smooth texture has notes of dried violet, pastries, tobacco, leather and walnut, culminating in a pure velvet long finish.



8 years in french, american and portuguese oak barrels.



ANTIQUISSÍMA RESERVA

DENOMINATION: VSOP | Aguardente Velha (old Brandy)

GRAPE VARIETIES: N/A

AGEING: 8 years in french, american and 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 Antiquissima Reserva is one of the top excellence examples of this collection.



PROFILE:

Elegance is the defining characteristic of Antiquissima Reserva, a careful blend of eaux-de-vie made from wines distilled selected after a careful selection and an 8years ageing in oak barrels..

Its personality is very faithful to the original aromas of the wine characterized by delicate fruity and floral notes. During the ageing process our winemaker is constantly striving for the extremely pronounced aromatic character typical of our aguardentes style.



ANALYSES:

Alcohol (%vol.): 40,0

PH: N/A

Residual Sugar (g/l): N/A

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

Total SO2 (mg/l): N/A

Serving temperature: 20°C



TASTING NOTES:

Antiquissima Reserva is a true cascade of flavors: its complex, smooth texture has notes of dried violet, pastries, tobacco, leather and walnut, culminating in a pure velvet long finish.



GASTRONOMY:

Antiquissima Reserva is at its best as a after dinner beverage. It can be wonderful with cheeses or desserts, and is perfect by itself.



PRIZES:

International Spirits Awards – Silver (2017)