

Quinta de S. Francisco Licoroso Doce

Type Licoroso Doce (sweet liqueur)

Vintage Aged 12 to 15 years

Climate Mediterranean

Varieties Castelão, Carignan and Aragonez

Wine-making process: The wine-making process is similar to that used to make Port wines. The fortifying process happens by adding grape spirit (brandy) to the musts while in full fermentation, until the final alcohol content reaches 18% to 21% vol. The wine ages over several years in Portuguese and French oak barrels.

Colour Pale ruby with brownish tones.

Aroma Powerful and fruity, with hints of jam and dried fruits.

Tasting Sweet and round, structured and elegant.

Finish Long and powerful finish with hints of dried fruits.

Drinking suggestions: To be served at 13°-15° C, preferably at dessert, with soft cheeses or traditional pastry.

Analysis: Alcohol content:	17 %
Total acidity	4,90 g/l tartaric acid
pH	3.60
Sugar	38 g/l

Oenologist Eng.º Miguel Móteo

	0.750 l
Package specifications: EAN bottle	5602507030013
ITF box	

Pallets No. bottles / box	6
Standard: no. boxes / pallet	100
no. rows / pallet	4
no. boxes / row	25

Sealing Cork stopper

