

Quinta do Sanguinhal

Aguardente Vínica Velha

Reserva

Type Aguardente Vínica Velha

Vintage 20 years in average

Climate Mediterranean

Varieties Boal Alicante and Malvasia Rei

Wine-making process: Wines used to obtain this excellent wine spirit have low alcohol content and high total acidity. Distillation is made immediately after the end of fermentation, without adding any sulphur dioxide. Following distillation, the spirits will age in oak casks, and during the ageing process they will be slowly diluted with mineral-poor water until alcohol concentration drops to about 40%.

Colour Golden brown

Aroma Powerful notes of smoke, with hints of honey and tangerine. Very fruity and smoky.

Tasting Elegant, with strong notes of wood, and a persistent smooth and velvety finish.

Drinking suggestions: To be served at the end of a good meal, accompanying a cup of coffee and a nice cigar.

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|------------------|------------------------|
| Analysis: | Alcohol content: 40 % |
| | Methanol 0.55 g/l |
| | High alcohols 2.22 g/l |

Oenologist Eng.º Miguel Móteo



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|--------------------------------|---------------|
| | 0.7 l |
| EAN bottle | 5602507040050 |
| Package specifications: | ITF box |

| | | |
|------------------|--------------------|---|
| Pallets | No. bottles / box | 1 |
| Standard: | no. boxes / pallet | - |
| | no. rows / pallet | - |
| | no. boxes / row | - |

Sealing Cork stopper