

Quinta de S. Francisco

Aguardente Bagaceira Velha

Type Aguardente Bagaceira Velha (grape marc spirit)

Climate Mediterranean

Varieties Tinta Miúda, Castelão and Syrah

Wine-making process: This grape marc spirit is made exclusively from red grape marc, distilled in copper alembic stills immediately after pressing. Given the freshness of the pressed grapes, marc spirits are very fragrant and have low methanol content. Following distillation, the marc spirit is kept in oak casks for 4 to 6 years. During the aging process, they will be slowly diluted with deionised water until alcohol concentration drops to about 39.5%

Colour Golden brown

Aroma Very delicate and complex, with hints of spices, tangerine and well integrated wood notes.

Tasting Strong presence in the mouth, silky entry to a full body, and slightly smoky finish, marked by the marc

Finish Smooth and elegant finish.

Drinking suggestions: To be served at the end of a good meal, as digestive, with a cup of coffee.

Analysis: Alcohol content:	39.5 %
Methanol	3.03 g/l
High alcohols	4.06 g/l

Oenologist Eng.º Miguel Móteo

	0.7 l
Package specifications: EAN bottle	5602507040029
ITF box	

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

Sealing Cork stopper (BarTop)

