

Quinta de S. Francisco

Aguardente Vinica Velha

Type Aguardente Vinica Velha

Vintage Aged 12 to 12 years

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 Topaz

Aroma Fruity and delicate, with notes of honey and vanilla.

Tasting Intense, with hints of wood supported by smooth tannins.

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

Analysis:

Alcohol content:	40 %
Methanol	0.47 g/l
High alcohols	1.77 g/l

Oenologist Eng.º Miguel Móteo

Package specifications:

	0.7 l
EAN bottle	5602507040036
ITF box	

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

Sealing Cork stopper

