

# Quinta da Bela Vista Carcavelos

**Type** Fortified wine

**Vintage** > 50 years

**Climate** Mediterranean

**Varieties** Galego Dourado

**Wine-making process:** Grapes are fully destemmed, and then crushed and pressed. The free-run juice will then ferment in oak barrels for approximately one month. As soon as alcohol fermentation ends, wine spirit will be added to increase alcohol content up to 20%. Free-run juice was added to the wine spirit so that the wine may have some residual sugar. The wine ages over long years in wood barrels.

**Colour** Golden amber

**Aroma** Intense, and highly evolved. Hints of spices and dried fruits (toasted almond and hazelnut) and vanilla aromas of the oak.

**Tasting** Velvety, with caramel flavour and hints of dried figs and raisins, and long smoky notes. Full-bodied and well balanced, with remarkable final acidity.

**Drinking suggestions:** Excellent as aperitif or at the end of a meal, with coffee, accompanied by dark chocolate and a good cigar.

**Analysis:** Alcohol content: 20 %  
Sugar 10 g/l

0.700 l

**Package specifications:** EAN bottle  
ITF box

**Pallets** No. bottles / box  
**Standard:** no. boxes / pallet  
no. rows / pallet  
no. boxes / row

**Sealing** Cork stopper

