

## VISTA ALEGRE 10 YEARS OLD TAWNY



### Porto Wine | Portugal - Demarcated Douro Region

#### Grape Varieties

Careful selection of grapes from the Demarcated Douro Region, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca and Tinto Cão.

#### Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation with skin maceration. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

#### Sensorial Analysis

**Visual:** Clean and bright

**Colour:** Blond brown colour with orange nuances

**Aroma:** Very aromatic, with caramel, aromas of dried fruits and spices, raisins and floral notes.

**Taste:** Fruit and well married with wood, full, generous with flavours of dried candied fruits, great body with a very long finish.

#### Suggestions

**Consumption:** It can be served slightly chilled at 12°/14° C with foie-gras, as well as with rich and intense cheeses or be served with coffee or chocolates. It is very nice served with desserts made from chocolate, dried fruits and caramel. Port wine is a natural wine, so it may form some natural sediment with time. Pour it carefully, so it does not become cloudy.

**Preservation:** Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 18 to 20 weeks.

#### Other Information

**Aging:** Blending of selected wines, originating from several years, matured in oak casks, with an average of 10 years.

#### Technical Details

|   |                          |
|---|--------------------------|
| <b>Alcohol:</b>                         | 20% vol.                 |
| <b>Total Sugar:</b>                     | 123,7 g/l                |
| <b>Total Acidity:</b>                   | 4,04 g/l (tartaric acid) |
| <b>pH:</b>                              | 3,6                      |
| <b>Total Sulphur Dioxide (INS 220):</b> | 64 mg/dm <sup>3</sup>    |
| <b>Baumé:</b>                           | 4,4                      |

#### Logistic Information

|                                  |                                 |
|----------------------------------|---------------------------------|
| <b>Bottle:</b>                   | Bottle VALLEGRE 1 dark - 750 ml |
| <b>Cork:</b>                     | Natural Cork with capsule       |
| <b>Individual Packaging:</b>     | Individual carton box           |
| <b>Packaging:</b>                | Carton case of 6 bottles        |
| <b>Palletization:</b>            | 105 carton cases of 6 bottles   |
| <b>EAN 13 (Bar Code Bottle):</b> | 5 602 660 00144 8               |
| <b>ITF 14 ( Bar Cod Cases):</b>  | 1 5602 660 00144 5              |

#### Wine Maker

Manuel Tavares / José Araújo

#### Medals & other Awards

Silver Medal WINE MASTERS CHALLENGE 2002" (April 2002/Portugal)  
 Gold Medal " MONDE SELECTION 2002" (May 2002/Belgium)  
 Gold Medal "INTERNATIONAL WINE CHALLENGE 2002" (May 2002/U.K.)  
 Bronze Medal "INTERNATIONAL WINE AND SPIRITS COMPETITION 2002" (July 2002/U.K.)  
 Bronze Medal "FHA 2006 WINE & SPIRITS ASIA CHALLENGE" (April 2006/Singapore)  
 Commended "WINE STYLE ASIA AWARD 2008 " (October 2008/Singapore)

