

# AMÁVEL COSTA

## - PORTO -



### ⚗ Analytical parameters

Alcohol: 19,62 % vol.  
 Degrees Baumé: 3,0  
 Total acidity: 4,06 g/l  
 pH: 3,63  
 Total sugar content: 97 g/L  
 Calories: 151Kcal/100ml

### 🍇 Varieties

Mixture of varieties in old vineyards and traditional varieties of the Alto Douro Wine Region, Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz, among others.

### 🍷 Vinification and stage

Vinification in Algerian amphorae. The Amável Costa's 20 Year Old Tawny Port is the result of a lot of carefully selected wines, aged, on average, for 20 years in wooden casks of various sizes.

### 📦 Packaging and logistic information

Bottle capacity: 750 ml  
 Seal: natural cork stopper  
 Dimensions (L x W x H)/box(6 x 0.75 L): 26.1cm x 17.9 cm x 33.7cm  
 Weight/carton (6 x 0.75L): 8,670 Kg  
 Palette (L x W x H) (1,200m x 1,000m x 1,480m): 92 cartons  
 EUR-pallet (L x W x H) (1,200m x 0,800m x 1,480m): 76 cartons  
 EAN-13: 5604786100029  
 EAN-14: 25604786100023

### 🍷 Sensory analysis

Complex, evolved, full of tertiary aromas resulting from ageing in wood, strong. Aroma of nuts, walnuts and almonds, spices, torrefaction and nuances of vanilla. On the palate it is velvety, continuing to be fresh and with the flavour agreeing with the aromas that inundate our nose. The aftertaste is balsamic, very long and persistent with suggestions of honey, roasted aromas, puddings and nuts.

### 🍷 Harmonization and service

Enjoy this wine at a temperature between 13 to 15°C. Appreciate it on its own, as an aperitif or along with dessert; it marries very well with traditional Portuguese desserts, walnut or nut desserts, as well as coffee and caramel desserts, desserts with custards and creamy syrups or mousses with hints of vanilla and spices.

Origin  
 Country: Portugal  
 Region: Demarcated Region of Douro  
 Subregion: Upper Douro

Enologist: Sandra Sousa



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