

# AMÁVEL COSTA

## - PORTO -



### Analytical parameters

Alcohol: 19,77 % vol.  
 Degrees Baumé: 2,9  
 Total acidity: 3,81 g/l  
 pH: 3,70  
 Total sugar content: 90 g/L  
 Calories: 150Kcal/100ml

### Varieties

Mixture of old vineyard varieties, traditional varieties of the Alto Douro Wine Region.



### Vinification and stage

The Amável Costa's 40 Year Old Tawny Port is the result of a set of wines, aged, on average, for 40 years in wooden casks and barrels of various sizes. The prolonged stage in wooden casks give the wine unique quality and characteristics.

### 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: 5604786100081  
 EAN-14: 25604786100085



### Sensory analysis

Auburn, with greenish spots and so concentrate that it has some viscosity. With a complex aroma, it needs time on the glass until it reveals its full potential; it has notes of iodine, almonds, woods, spices, dried fruits and dried nuts, roasted aromas, of smoke, coffee, chocolate and dried herbs. With a rounded, sweet, velvety, complex and complete taste in acidity and sweetness, in a unique harmony; the aftertaste emphasises almonds, roasted coffee and toast. Persistent, balanced, fresh, pleasant.



### Harmonization and service

Enjoy this wine at a temperature between 13 to 15°C. Serve alone to appreciate its full splendour, with a mix of roasted nuts and just roasted almond.

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

Enologist: Sandra Sousa



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