

AMÁVEL COSTA

- PORTO -



Analytical parameters

Alcohol: 18,31 % vol.
 Degrees Baumé : 0,8
 Total acidity: 3,8 g/l
 pH: 3,51
 Total sugar content: 55 g/L
 Calories: 127Kcal/100ml

Varieties

Blend of grape varieties in old vines, including Viosinho, Malvasia Fina, Malvasia Rei, Verdelho, Códrega, and Rabo de Ovelha.



Vinification and stage

After total destemming, the must is fermented in stainless steel vats. It is a blended wine that is the product a careful selection of wines in different stages of ageing in the cellar.

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: 5604786500034
 EAN-14: 15604786500048



Sensory analysis

This wine offers us a very delicate and fine touch throughout the entire tasting. Its aroma reveals notes of lemons, limes and lychees and, on the palate, its dry nature opens up to notes of apricots, ending with a persistent lemon aftertaste. It is possible to integrate it in several moments of the meal and it will be a crowd-pleaser.



Harmonization and service

This wine should be served at a temperature between 9 to 11° C. Enjoy it without food or pair it with hors d'oeuvres, snacks or light meals. It pairs perfectly with food or meals with a low salt and sugar content, also blending well with spices, fruits, and nuts.

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

Enologist: Sandra Sousa

