

AMÁVEL COSTA
- PORTO -



Analytical parameters

Alcohol: 19,8 % vol.
Degrees Baumé: 3,1
Total acidity: 3,66 g/l
pH: 3,72
Total sugar content: 99 g/L
Calories: 153Kcal/100ml

Varieties

Mixture of varieties in old vineyards, among which Viosinho, Malvasia Fina, Malvasia Rei, Verdelho, Códaga and Rabo de Ovelha.



Vinification and stage

Vinification in Algerian amphorae. The 20 Year Old White Port is a lot wine obtained from the careful selection of wines aged, on average, for 20 years in wooden casks of various sizes.

Packaging and logistic information

Bottle capacity: 750 ml
Seal: Bartop stopper (with cork body and plastic capsule)
Dimensions (L x W x H)/box(6 x 0.75 L): 28,6cm x 19,5 cm x 22 cm
Weight/carton (6 x 0.75L): 7,307 Kg
Palette (L x W x H) (1,200m x 1,000m x 1,440): 120 cartons
EUR-pallet (L x W x H) (1,200m x 0,800m x 1,440): 96 cartons
EAN-13: 5604786500027
EAN-14: 15604786500024



Sensory analysis

Cedovim 20 year old white port presents a remarkable complexity, which witness the aging time in wood barrels; the taste is delicate. The aroma presents nuances of resins, dried fruits, vanilla, coconut, scents of cinnamon, spices and tea leaves, resulting in an harmonious set. On the palate it is fresh and elegant, presenting a mix of aging aromas. The aftertaste is long and persistent.



Harmonization and service

Serve at a temperature between 8 and 13°C, on its own, as an aperitif or together with dessert. It marries well with cheese boards, mix of nuts, traditional Portuguese desserts, ice-cream, cheesecake, tarts of tropical fruit.

Origin

Country: Portugal

Region: Demarcated Region of Douro

Subregion: Upper Douro

Enologist: Sandra Sousa

