

AMÁVEL COSTA

- PORTO -



Analytical parameters

Alcohol: 19,6 % vol.
Degrees Baumé: 3,1
Total acidity: 3,6 g/l
pH: 3,59
Total sugar content: 96 g/L
Calories: 152Kcal/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, Souzão, among others.



Vinification and stage

After destemming, vinification occurs in Algerian amphorae. The Amável Costa Ruby Port results from a set of wines aged in wooden barrels and stainless steel vats for approximately 3 years.

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: 5604786100074
EAN-14: 25604786100078



Sensory analysis

Very fresh and fruity, the aroma is rich in berries, strawberries, cherries, red berries and slight nuances of chocolate. On the palate, it is sweet; the freshness of berries and the intensity of ripe berries lingers on. Flavour of cherry, raspberry, blackcurrant, plum and a very fine tannin accompanying the fruit may be found until the persistent aftertaste.



Harmonization and service

Serve at a temperature between 13 and 15°C. It marries very well with desserts with berries, nuts (walnuts), chocolate and coffee or coconut and also with cheeses.

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

Enologist: Sandra Sousa

Pink



Standard Family



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