

AMÁVEL COSTA

- PORTO -



Analytical parameters

Alcohol: 19,8 % vol.
 Degrees Baumé: 4,2
 Total acidity: 3,3 g/l
 pH: 3,58
 Total sugar content: 117 g/L
 Calories: 161 Kcal/100ml

Varieties

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



Vinification and stage

After destemming, vinification occurs in Algerian amphorae. The Amável Costa White Port results from a set of wines aged in wooden barrels for approximately 3 to 5 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: 5604786100067
 EAN-14: 25604786100061



Sensory analysis

With a floral aroma of citrus, lemon and lime, it reveals a pleasant aromatic freshness with slight nuances of wood. On the palate it is velvety, fresh and balanced with notes of fruit, citrus, dry apricot and slight woody nuances. It results in an elegant and fresh set, with a long and persistent aftertaste of ripe citrus fruits and nuts, walnuts and almonds.



Harmonization and service

Serve on a Port glass, with a temperature between 9 and 11°C. Serve on its own, as an aperitif and with desserts. Good to accompany traditional Portugal desserts, desserts with nuts, desserts with tropical fruits, citrus, with aromas of vanilla, caramel or spices.

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

Enologist: Sandra Sousa

Reserve Family



Standard Family



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