

AMÁVEL COSTA
 - PORTO -



Analytical parameters

Alcohol: 19,61 % vol.
 Degrees Baumé: 3,3
 Total acidity: 4,06 g/l
 pH: 3,58
 Total sugar content: 104 g/L
 Calories: 154Kcal/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, among others.



Vinification and stage

Vinification in Algerian amphorae. The 20 Year Old Tawny 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: 15604786500017



Sensory analysis

Cedovim 20 year old tawny port, reveals a sweet and balsamic set of aromas, for instance aromas of resins, spices, torrefaction and dried fruits, among others. The palate is fresh, smooth and balanced. The aftertaste is long and persistent of dried fruits.



Harmonization and service

Serve at a temperature between 13 and 15°C, on its own, as an aperitif or together with dessert. It marries well with crème brûlée, desserts of caramel, desserts of dried fruits, cheese boards, mix of nuts or chocolate.

Origin

Country: Portugal

Region: Demarcated Region of Douro

Subregion: Upper Douro

Enologist: Sandra Sousa

