

AMÁVEL COSTA
 - PORTO -



Analytical parameters

Alcohol: 19,5 % vol.
 Degrees Baumé: 3,5
 Total acidity: 3,6 g/l
 pH: 3,53
 Total sugar content: 107 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

After destemming, vinification occurs in Algerian amphorae. The Cedovim Tawny 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: 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: 5604786100104
 EAN-14: 15604786100101



Sensory analysis

Cedovim Tawny Port, reveals an elegant set of roasted aromas, sweet toasted aromas, dried fruits and slight nuances of spices in balance with wood notes. The palate is velvety, with captivating toasted notes. Balanced with a long finish of dried fruit.



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, fruit dessert, desserts of dried fruits, tropical fruits, desserts of vanilla or cinnamon. It is also a good match with cheese boards and mix of dried fruits.

Origin

Country: Portugal

Region: Demarcated Region of Douro

Subregion: Upper Douro

Enologist: Sandra Sousa



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