

AMÁVEL COSTA
- PORTO -



▲ Analytical parameters

Alcohol: 19,8 % vol.
Degrees Baumé: 4,4
Total acidity: 3,4 g/l
pH: 3,62
Total sugar content: 120 g/L
Calories: 162Kcal/100ml

🍇 Varieties

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



Vinification and stage

After destemming, vinification occurs in Algerian amphorae. The Cedovim 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: 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: 5604786100180
EAN-14: 15604786100187



Sensory analysis

Very pleasant in the aroma, with notes of very ripen fruits, for instance dried apricot, citrus and lychee, in perfect harmony with sweet wooden nuances and notes of vanilla. The palate is velvety, keeping the freshness and the aromatic notes described. Balanced and elegant, the aftertaste is long of fruits and spices.



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 cheese boards, mix of nuts, traditional Portuguese desserts, ice-cream, cheesecake, tarts of tropical fruit, desserts of vanilla or cinnamon.

Origin

Country: Portugal

Region: Demarcated Region of Douro

Subregion: Upper Douro

Enologist: Sandra Sousa



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