

AMÁVEL COSTA

- PORTO -



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

Enologist: Sandra Sousa

🔺 Analytical parameters

Alcohol: 19,64 % vol.
Degrees Baumé : 2,5
Total acidity: 5,49 g/l
pH: 3,63
Total sugar content: 88 g/L
Calories: 148Kcal/100ml

🍇 Varieties

Mixture of grape varieties in traditional old vines of Douro's Wine Region.



Vinification and stage

This is a lot of wines vinified in winepresses and wines vinified in Algerian vats. The ageing process took place in wooden casks, which have been maintained generation after generation until today, the perfect time to conclude the ageing process and bottle the wine.

📦 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: 5604786100203
EAN-14: 15604786100279



Sensory analysis

The age of this wine is perfectly observable in its concentration, density, and complexity, present throughout the entire tasting. It is a full-bodied wine on the glass and has an incredible aromatic stability. During the prolonged tasting period, the aromas are not lost, they linger on and even grow stronger. The palate finds a perfect balance between acidity and sweetness, and both clearly demonstrate the level of ageing of this wine. Fantastic taste, a journey through time, filled with multiple flavours and aromas, including spices, wood, varnish, roasted coffee.



Harmonization and service

This wine should be served at a temperature between 13 to 15° C. A great option is to serve this wine without food, to explore the journey of its aromas and tastes to the full, and then to pair it with an assortment of fruits, cheeses, and sweet and savoury snacks, allowing time to go by while you enjoy this 50 Years.

