

AMÁVEL COSTA

- PORTO -



Analytical parameters

Alcohol: 19,5 % vol.
Degrees Baumé : 3,1
Total acidity: 4,5 g/l
pH: 3,65
Total sugar content: 94 g/L
Calories: 150Kcal/100ml

Varieties

Blend of grape varieties in traditional old vines of the region, including Viosinho, Malvasia Fina, Malvasia Rei, Verdelho, Códaga, and Rabo de Ovelha.



Vinification and stage

After total destemming, vinification takes place in Algerian amphorae. The White 30 Years Old Port is the result of a batch of white wines, carefully selected and aged on average 30 years on different sized wooden casks.

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: 5604786100272
EAN-14: 15604786100286



Sensory analysis

Amável Costa's White 30 Years Old Port is a combination of the elegance and subtlety of a White Porto balanced out by the robustness and intensity of an Old Port. Light and at the same time intense, the tasting is punctuated by wooden aromas, hints of roasted dried fruits and an explosion of spices, with an aftertaste with hints of coffee and curry.



Harmonization and service

This wine should be served at a temperature between 9 to 11° C. Given the aromatic and gustative complexity, it may be enjoyed alone or paired with entrées or desserts. It marries perfectly with both sweet and savoury foods and may be enjoyed with aromas similar or contrasting with the aromas present in the wine.

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

Enologist: Sandra Sousa

