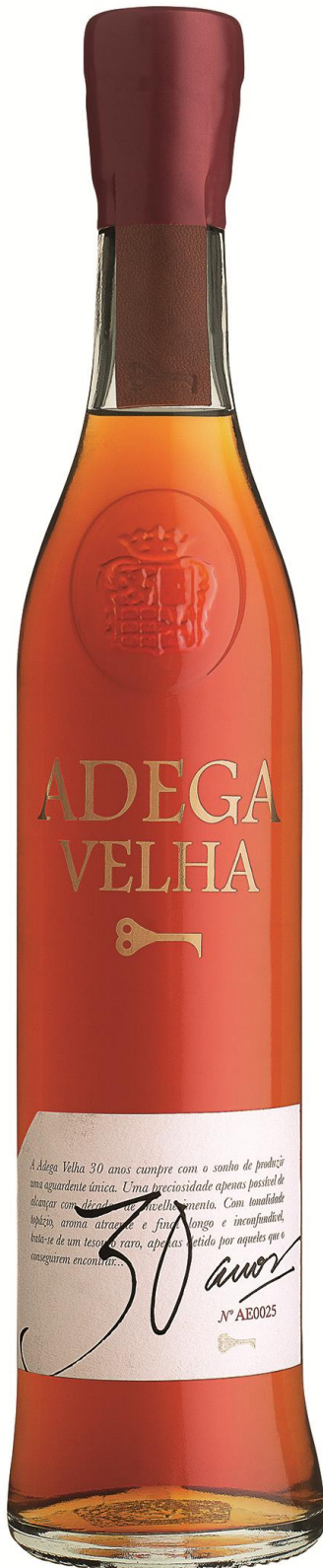


ADEGA VELHA 30 YEAR OLD



Producer	Aveleda
Region	Vinho Verde
Designation of Origin	DOC
Country	Portugal
Grape Varieties	Vinhão, red Azal, Borraçal and Espadeiro
Soil	Granitical and sandy
Alcohol Volume	40% Vol.
Total Acidity (Tartaric Acid)	≤ 1 g/l
Winemaker	Manuel Soares

Vinification: the grapes, which are selected due to their high acidity and low sugar content, create a light and balanced red wine. The wine is then subject to two slow and careful distillations in Charentais alembic still, brought from the region of Cognac in France. After the distillation process the brandy ("aguardente") is subject to an ageing process in french oak barrels from the Limousin region. The final blend has an average age of 30 years.

Tasting Notes: bright in colour and with a topaz hue, Adega Velha 30 Years Old has a very fine and pure aroma, with the alcohol blended delicately with aromas of vanilla, orange peel and english cake, enveloped in a delicate hint of fine oak. The palate is intense, with a soft and velvety texture, characterized by its 30 years' ageing in oak casks from the Limousin region. An old brandy of excellent quality, truly special and unique.

Recommendations: ideally served as an after-meal digestive at the recommended temperature of 18 to 20°C.

IT IS AVAILABLE IN THE FOLLOWING PACKAGES

BOTTLES	UNITS PER PACKAGE
500ml	1 Bottle in a wooden box per case

