



**OLD BRANDY
(3 YEARS OLD)
AGUARDENTE VELHA**

MATURATION / AGEING

At least 3 years in french oak barrels of limousin region.

HISTORY

São Domingos is the symbol of quality in spirits derived from selected wines. It offers an exceptional harmony of flowery aromas combined with mild hints of fruit and notes of wood and a surprisingly aromatic richness given by the 3 year aging in Limousin oak barrels.

TASTE

Soft aromatic intensity, flowers, fruity and vanilla notes in a delicate and elegant colour. Complex in mouth and long-lasting.

DISTILLATION

Distillation of young wines in cooper stills.

HOW TO ENJOY...

It should be served at 20°C. Delicious everyday digestive simple, or ice on as cocktail basics with mineral water (still or sparkling), soda water, ginger ale and tonic water.

TECHNICAL ANALYSIS

Grapes - Aromatic grapes
 Production - 50.000 Gfs. x 0,70 L
 Alcohol by vol. - 40 % alc. vol.
 Methanol - 100 g/HL a.a.
 Total Dry Extract - 2,2 g/L
 Total Acidity - 84 g/L

WINEMAKER - SUSANA PINHO

GARRAFA BOTTLE			DIMENSÕES DIMENSIONS		PESO WEIGHT	TIPO DE ROLHA CORK TYPE		EAN CODE		
	COGNAC	70 CL	9.20 CM / 26.0 CM		1.150 KG	CORTIÇA NATURAL "TOP SEAL" 0.27 MM / 0.195 MM		560 1664 130 024		
CAIXA CASE	TIPO TYPE MATERIAL	CAPACIDADE CAPACITY POSIÇÃO POSITION	DIMENSÕES DIMENSIONS COMP x LARG x ALT.	PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE			
							CAIXAS X LINHAS CASES X LAYERS	CAIXAS CASES	ALTURA HEIGHT	PESO NET NET WEIGHT
1 GFS 7 BTLs	CARTÃO CARTON	VERTICAL	26.8 x 9.3 x 9.3 CM	1.250 KG	0.002M ³	2 560 1664 130 024	- X -	-	-	
1 GFS 6 BTLs	CARTÃO CARTON	VERTICAL	29.0 x 20.0 x 28.0 CM	7.650 KG	0.01624M ³	2 560 1664 130 026	5 x 16	80	1,55 M	612.000 KG

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