



**OLDEST BRANDY
(5 YEARS OLD)
AGUARDENTE VELHÍSSIMA**

HISTORY

The long story years and natural ageing process in oak french barrels limousin makes richness aromatic, flavours and colours keeping the initial wine without losing the initial wine characteristics flowers aromas, vanilla ending always in SÃO DOMINGOS style.

DISTILLATION

Distillation of young wines in copper stills.

TECHNICAL ANALYSIS

Grapes - Aromatic grapes
 Production - 50.000 Btls. x 0,70 L
 Alcohol by vol. - 40 % alc. vol.
 Methanol <100 g/Hl a.a.
 Total Dry Extract - 3,0 g/L
 Total Acidity < 200 g/L
 Total Sugar < 7g/L

MATURATION / AGEING

At least 5 years in french oak barrels limousin.

TASTE

Soft aromatic intensity, fruit notes, in a delicate and elegant colour, complex in mouth.

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, full of character and very refreshing.

WINEMAKER - SUSANA PINHO

GARRAFA BOTTLE			DIMENSÕES DIMENSIONS		PESO WEIGHT	TIPO DE ROLHA CORK TYPE		EAN CODE		
	COGNAC	70 CL	11.20 CM / 19.0 CM		1.250 KG	CORTIÇA NATURAL "TOP SEAL" 0.27 MM / 0.195 MM		560 1664 130 123		
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 1 BTLs	CARTÃO CARTON	VERTICAL	20.3 x 11.5 x 11.5 CM	1.350 KG	0.002M ³	560 1664 130 123	- X -	-	-	
1 GFS 6 BTLs	CARTÃO CARTON	VERTICAL	36.0 x 24.0 x 21.5 CM	8.250 KG	0.018576M ³	6 560 1664 130 125	6 x 10	60	1,47 M	495,000 KG

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