



15 Years Fortified Carcavelos Wine

TECHNICAL CREDITS:

Wine type	White (fortified)
Grapes	<i>Arinto, Galego Dourado and Ratinho (Portuguese)</i>
Soil type	Red-calcareous Mediterranean
Climate	Microclimate characterized by winter average temperatures between 11,6°C and summer average temperatures between 23,2°C. Annual average precipitation about 850mm, with dry summer with less than 5,2 mm.
Winemaking	Manual harvest. Fermentation is stopped through the addition of wine brandy 77% (from Lourinhã Region - Portugal) in the middle of the process.
Aging	Aging in Portuguese and French oak for an average period of 15 years.
Organoleptic tasting	Clarity: clear and shiny Colour: yellow golden Intensity: pronounced Fragrance: nuts, honey, spices and toffe. Body: delicate and velvety Flavour: half-sweet, rich tasty on the palate, with notable volume, delicious and lasting final. Harmonization suggestions: appetizer or digestive; with cured or semi-cured cheeses and desserts based on eggs and nuts.

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villaoeiras@cm-oeiras.pt