



### *7 Years - Fortified Carcavelos Wine*

#### TECHNICAL CREDITS:

<b>Wine type</b>	<b>White (fortified)</b>
<b>Grapes</b>	<i>Arinto, Galego Dourado and Ratinho</i> (Portuguese)
<b>Soil type</b>	Red-calcareous Mediterranean
<b>Climate</b>	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.
<b>Winemaking</b>	Manual harvest. Fermentation is stopped through the addition of wine brandy 77% (from Lourinhã Region - Portugal) in the middle of the process.
<b>Aging</b>	Aging in Portuguese and French oak for an average period of 7 years.
<b>Organoleptic tasting</b>	<b>Clarity:</b> clear and shiny <b>Colour:</b> yellow golden <b>Body:</b> velvety, with notes of nuts and caramel <b>Intensity:</b> medium <b>Aroma:</b> nuts, honey, spices <b>Flavour:</b> half-sweet, with acidity and freshness, elegant finish.

#### FOLLOW US

[www.facebook.com/villaoeiras](https://www.facebook.com/villaoeiras)

[www.cm-oeiras.pt](http://www.cm-oeiras.pt)

[villaoeiras@cm-oeiras.pt](mailto:villaoeiras@cm-oeiras.pt)