



Aliança Velha

Aguardente Vínica (Brandy)









Gold color. Nuances of coffee and toasted nuts.



On the palate, flavours suggest nuts. Complex and velvety ending.



3 years in portuguese oak barrels.





AGUARDENTE ALIANÇA VELHA

DENOMINATION: VSPO | Aguardente Vínica (Brandy)

GRAPE VARIETIES: N/A

AGEING: 3 years in portuguese oak barrels

WINEMAKER: Francisco Antunes

SOIL TYPE: N/A FIRST HARVEST: N/A



HISTORY:

Aliança Vinhos de Portugal is proud to have a priceless collection of fortified wines spanning more than 80 years of winemaking excellence. The Aguardente Aliança Velha manage to represent the good quality of this collection. Aliança Velha is the number one sales in the portuguese market, being always presente the claim: "Aliança Velha, your everyday brandy!"

PROFILE:

Aliança Velha was created 87 years ago and is enjoyed all over the world. Its harmonious, finely balanced blend makes it the ideal aguardente for long drinks and cocktails.

It is a reference in the art of blending with its unique style. The union of warm-hearted and full-bodied flavors, Aliança Velha endures through the ages and pleases connoisseurs searching for a very special moment.

ANALYSES:

Alcohol (%vol.): 38,0 PH: N/A Residual Sugar (g/l): N/A

Total Acidity (g/I AT): N/A Total SO2 (mg/I): N/A Serving temperature: 20 °C

TASTING NOTES:

Gold color. Nuances off coffe and toasted nuts. On the palate, flavours suggest nuts. Complex and velvety ending.

A GASTRONOMY:

Ideal to drink as a digestive.

PRIZES:

International Spirits Awards – 86 Pts (2017)