



# CONDE D'ORADA

Denomination: Liquor Wine - Alentejo DOC

Origin: Alentejo, Portugal

Year: 2017

Alcohol Content (%vol): 19

Residual Sugar (g/dm<sup>3</sup>): 160

Conservation: 10 years in light and suitable temperature conditions

Grape Variety: Roupeiro, Antão Vaz e Moscatel Graúdo

Winemakers: Fernando Machado e Henrique Lopes

*This wine was produced in an Ancestral process by adding high quality Aguardente Vínica to the grape must of selected white grapes, without any fermentation later. The result is a liquor with intense character and fruity and floral undertones from the grapes where it came from.*

## Tasting Notes:

*Visual: Amber colour and crystal clear.*

*Aroma: Sublime flavour of jam, marmalade e dry fruits.*

*Flavours: Sweet, soft, velvety texture with good thickness. Well structure and combined with wood.*

Boottle: *Bordalesa Antigua 0,75 Branco*

Weight: 1,45 kg

EAN: 5603238333718

Case: 6 bottles

Weight: 8,90 kg

Measures: 256mmX275mmX180mm

EAN: 15603238333715

Pallet: *Europaete 100 cases*

Weight: 910kg

Measures: 120cmX80cmX140cm

This liquor presents a full range of pairing. It can be enjoyed by itself or with tonic water and mint, or by pairing it with caramelized desserts or chocolate.

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Edição n.º 1

Revisão n.º 1

Data: 29/10/2021

