



**QUINTA DO
ESTANHO**

Since 1757



POMACE BRANDY BAGACEIRA VELHA

ORIGINS

This results from the careful distillation of the pomace of the traditional Douro Castes following their fermentation in appropriate recipients in the case of the white varieties and following fermentation and pressing in the case of the reds. The final spirit stems from a blend of various distillates and over two decades of ageing.

CASTES

Douro tradition present in our old wines.

VINES

Vines situated on the steep slopes of the River Pinhão at an average height of 400m, with soils of schist origins, poor and variable, low levels of production but high concentrations of quality grapes.

VINIFICATION

Spanning two phases: vinification and distillation of white and red brandies. White pomaces: The fresh grapes, hand harvested into 20 kg boxes are swiftly brought into the press for stripping, crushing and placing into a cube where they undergo a pellicular maceration before then subjected to a light pressing. The pomaces are placed in appropriate recipients where they ferment with only endogenous yeasts without the addition of any other product. Following fermentation, the pomaces are distilled. Red pomaces: The fresh grapes, hand harvested into 20 kg boxes are swiftly brought into the press for stripping, crushing and placing in stainless steel cubes or granite vessels where alcoholic fermentation takes place. Following this, the wine musts are pressed and immediately transported off for distillation. The distilled liquids are then set for ageing, one year in wood and the rest in a stainless steel cube. Following two decades of ageing, the distilled liquids are blended and then bottled!



AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

A light amber colour, almost transparent. This is a very smooth Aguardente brandy in which the fruity aroma is prominent alongside light notes of dry fruit and overlying the alcoholic character and nurturing a very smooth involvement of great harmony to the taste. There is a long and creamy aftertaste revealing a very pleasant set of aromas of fresh fruit, spices mixed in with hints of floral aromas.

SERVICE AND HARMONIZATION

Served at a temperature of 20°C, this is ideal company for a good cigar, or after a decent meal, before and/or after coffee.