

CAVES SÃO JOÃO GRANDE RESERVA – OLD VINIC SPIRIT

PREPARATION

This batch of spirits was obtained by the distillation of fine Bairrada wines, kept for an average of 17 years in French Limousin oak barrels.

Their slowly evolution with age greatly contributed to a remarkable refinement and delicacy.

SENSORIAL ANALISYS

Colour

Amber.

Aroma

Rich and intense, with ethereal notes of toasted oak, vanilla, hazelnut, dried figs and a slight roasting

Taste

It has a very velvety and smooth attack, later followed by a warm alcoholic sensation confirmed, in the end, by retrobasal aromatic notes of wood and vanilla.

LABORATORIAL ANALISYS

Alcoholic degree (%v/v): 40,0

Total higher alcohol (g/hl a a): 585

Methanol (g/hl a.a.): 71

Awards

Not submitted to any competition.

