

CAVES SÃO JOÃO VELHISSIMA – VINIC SPIRIT

VINTAGE 1966

Region

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Grape Varieties

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Vinification Process

Wine vintage: 1965; Distillation: End of 1965; Beginning of

Aged: Spring of 1966

37 years of aging in French Limousin oak barrels and a small quantity in Portuguese oak barrels firstly wined with Oporto wine.

SENSORIAL ANALYSIS

Colour

Limpid appearance. Intense amber colour.

Aroma

Rich fragrance, intense and complex with clearly noticed vanilla and coconut notes, derived from the oak barrels in which it has aged. Slightly smoked notes, sweetened milky and subtle nuances of dried fruit.

Taste

Velvety taste, refined and aromatic, confirming the aroma sensations previously felt. A feeling that lasts far beyond the moment of taste.

LABORATORIAL ANALYSIS

Alcoholic degree (%v/v) 40 %

Methanol (g/hl a a) 68

Total higher alcohol (g/hl a a) 534,9

Serving Temperature

8 °C

Potential Ageing

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Recommended dishes

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Awards

Best Portuguese Vinic Spirit (18 points on a scale of 1 to 20) –
Revista de Vinhos – December 2005

