



BACALHÔA

ANTIQUA

VSOP | AGUARDENTE VÍNICA (BRANDY)



N/A



N/A



5 years in portuguese oak barrels



70cl



Case 6uni.
Weight: 8,93 kg
Case (L/W/H): 0,303 x 0,210 x 0,350m
Volume: 0,022 m3



Francisco Antunes

PROFILE

With a golden color, Aguardente Antiqua VSOP was aged in Portuguese oak barrels in Portuguese oak barrels for 5 years.

TASTING NOTES

Complex aroma, with notes of dried fruits and coffee. Velvety flavor, acquired over several years of aging.

ANALYSIS

ALCOHOL (%VOL.): 38,0

TOTAL ACIDITY (g/L AT): N/A

PH: N/A

SO₂ (mg/L): N/A

RESIDUAL SUGAR (g/L): N/A

FOOD ALLERGENS: N/A

FOOD PAIRING

Ideal to drink as a digestive.

PRIZES AND DISTINCTIONS

International Spirits Awards – 84 Pts (2017)

HISTORY

Aliança Vinhos de Portugal is proud to have a collection of unique and internationally recognized brandies in its cellars. This brandy was produced in our distilleries by traditional methods.

Revised in 04/11/2021



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ALIANÇA

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