

# ALIANÇA XO 10 YEARS



AGUARDENTE VÍNICA VELHA / OLD BRANDY



N/A



N/A



10 years in barrels of French, American and Portuguese oak.



50cl



4x Case  
Case Weight: 5,45 kg  
Case (L/W/H): 0,252 x 0,209 x 0,253  
Case Volume: 0,013 m3



Francisco Antunes

## PROFILE

For Aliança XO 10 Years, we sought to obtain a perfil that, although within the XO line, was more direct and very pleasant for the usual connoisseur of original and authentic brandies.

## TASTING NOTES

Amber in color, with aromatic notes of dried and crystallized fruits and a smooth and complex palate with a very soft dryness that urges to consumption.

## ANALYSIS

ALCOHOL (%VOL.): 40,0

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

PH: N/A

SO<sub>2</sub> (mg/L): N/A

RESIDUAL SUGAR (g/L): N/A

FOOD ALLERGENS: N/A

## FOOD PAIRING

Ideal at the end of a meal as a digestive.

## HISTORY

Aliança Vinhos de Portugal is proud to have a collection of unique and internationally and of international recognition in its cellars.

Aliança XO 10 Years, was distilled in 2007 following the charentais method charentais method (2 distillations) and aged for over 10 years in French, American and Portuguese oak barrels.

The aging process, after the split of the brandy to 40% Volume, using demineralized water, begins in 550 liter barrels (some of port wine) passing the brandies at the end of 6 years for barrels (from 4 to 7000 liters capacity) where they finish their aging.

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BACALHÔA

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