

ALIANÇA XO 10 YEARS

AGUARDENTE VÍNICA VELHA / OLD BRANDY



40
%vol

20°C

N/A

N/A

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

50cl

4x Case
Case Weight: 5,87 kg
Case (L/W/H): 0,824x 0,248 x 0,358 m
Case Volume: 0,073 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 dryness that urges to consumption.

ANALYSIS

ALCOHOL (%VOL.): 40,0
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 at the end of a meal as a digestive.

HISTORY

Aliança Vinhos de Portugal is proud to hold a collection of unique, internationally recognised brandies in its cellars. Aliança XO 10 Years Old Brandy is produced according to the Charentais method, through double distillation, and was aged over an extended period in barrels and vats made from French, American and Portuguese oak.

The ageing process begins after the spirit is adjusted to 40% vol., using demineralised water. In an initial phase, ageing takes place in 550-litre barrels—some of which were previously used for Port wine—before the brandy is transferred to large-capacity vats, ranging from 4,000 to 7,000 litres, where it completes its ageing, gaining complexity, elegance and aromatic depth.

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BACALHÔA

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