

ALIANÇA XO 20 YEARS



AGUARDENTE VÍNICA VELHA / OLD BRANDY



N/A



N/A



20 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 20 Years, we sought to obtain a profile that, within the XO line, would be an intermediate step between the 10 and the 40 Years Old.

XO 20 Years is a spirit for consumers who appreciate the characteristics of prolonged aging, with the attributes of a 20 year old brandy- complexity, persistence, originality and above all, authenticity.

TASTING NOTES

Amber in color, with aromatic notes of dried fruits and balsamic notes. On the palate it is serious, smooth and lightly aromatic, resulting as a perfect and very attractive digestive.

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 have a priceless collection of fortified wines spanning more than 80 years of winemaking excellence.

Aliança XO 20 Years was distilled in 1995 following the charentais method (2 distillations) and has been aging for more than 20 years in barrels of French, American and Portuguese oak.

The aging process, after the spreading of the brandy to 40% volume, using demineralized water, starts in kettles of 550 liters (some of port wine) passing the brandies after 6 years to barrels (from 4 to 7000 liters of capacity) where capacity) where they finish their aging.

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BACALHÔA

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