



QUINTA do ROL

Brandy XO



TYPE

Brandy



REGION

Lisboa/Estremadura until 2009

SUB-REGION

Lourinhã

APPELATION

Brandy XO – DOC Lourinhã

CLIMATE

Atlantic

SOIL

Franc – argillaceous, and Eutric Fluvisol

GRAPES

Tália (Ugni Blanc), Alicante Branco, Malvasia Rei



VINIFICATION

Traditional vinification without the use of sulfur dioxide, or any other exogenous product, fermentation at the controlled temperature of 65° F (16 ° C) Wines with alcohol content from 8,5 to 9%, total acidity from 11 to 12 g / l TA

DESTILLATION

During the months of October and November in copper column with 32 plates of 18" Distilled neutral with alcoholic content of 72%

AGING

More than 10 years in both portuguese and french oak barrels (Allier and Limousin)

ANALYSIS

Alcohol 39,5%



COLOR

Topaz brown with golden tones and light green

AROMA

Dried fruits with honey, vanilla with the wooden aromas perfectly integrated-

PALATE

Complex, with soft tannins and a long and persistent ending



CONSERVATION

Lying at the constant temperature of 63°F (17°C)

CONSUMPTION

Room temperature