

Technical sheet-Brandy LPS Parra Verde



Type.....	Brandy from Seedless Table grapes
Region.....	Alentejo / Portugal
Sub-region.....	Vidigueira
Clima.....	Mediterranean
Soil.....	Clay loam soil
Varieties.....	Early Gold e Thompson Seedless
Fermentation.....	Traditional without the addition of sulfurous anhydride
Destilation.....	In the months of October to February in traditional copper alembic
Aging.....	Selection of different batches aged between 2 and 5 years in French Limousine oak barrels (Quercus robur), without added sugars, caramel or other additives
Analysis.....	Alcohol content 38 % vol
Color.....	Honey color with orange reflections
Aroma.....	Floral and enfolding
Taste.....	Fine mincing and a velvety fruity finish
Conservation.....	At temperatures below 20 °C and protected from light
Gastronomy.....	The perfect serving, it is at 16/18 °C
Presentation.....	Elegant bottle of 0,5 L

LCPS, LDA

Tax number: 505924897

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