



Technical sheet-Brandy LPS Parra Bordeaux

Type.....	Brandy from Seedless Table Grapes
Region.....	Alentejo / Portugal
Sub-region.....	Vidigueira
Clima.....	Mediterrânico
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 a traditional copper still
Aging	More than two years in French Limousine oak barrels (Quercus robur), not containing added sugars, caramel or other additives
Analysis.....	Alcohol content: 40,4% vol
Color.....	Topaz / brownish but shiny
Aroma.....	Caramel and chocolate notes
Taste.....	Stylish with a long 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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