

QUINTA DO GRADIL

AGUARDENTE VÍNICA XO



HISTORY

A treasure kept in this single state that belonged to Sebastião José de Carvalho e Melo, the Marquês of Pombal. This brandy's story begins in 1970, with the distillation of different indigenous grape varieties from Lisbon region in Charentais alembics. Originally from Cognac, France, this kind of alembic is characterized by its slow distillation process, typical from brandies of great quality, without any traces of impurities.

WINEMAKERS

Vera Moreira & António Ventura

ALCOHOL CONTENT

38,0%

WINEMAKING

After a careful distillation, this brandy aged, forgotten and quiet, over 40 years in great Portuguese and French oak vats.

TASTING NOTES

The long aging in oak gave to this brandy the amber, gold color. It holds hints of dried fruits and spices, harmonized with the perfection that only time can give, embraced with an elegant velvety texture and complexity.

AWARDS

2014 | Melhor aguardente de Portugal in Revista de Vinhos
2013 | 98/100 points in Revista Escanção



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