

# ALIANÇA XO 50 YEARS

AGUARDENTE VÍNICA VELHA / OLD BRANDY



## PROFILE

With an elegant amber color, Aliança XO 50 Anos was distilled in 1963 using the charentais method (double distillation) and aged for more than 50 years in French, American and Portuguese oak barrels. This spirit has an extraordinary aromatic complexity, revealing several layers of dried and candied fruits, with subtle notes of oak. In the mouth, it is extremely expressive, presenting a remarkable balance between dryness and persistence.

## TASTING NOTES

This spirit is distinguished by its aromatic complexity, with several layers of dried and candied fruits, complemented by delicate notes of oak. In the mouth, it is very expressive, with a perfect balance of dryness and remarkable persistence.

## ANALYSIS

ALCOHOL (%VOL.): 40,0

TOTAL ACIDITY (g/L AT): N/A

PH: N/A

SO<sub>2</sub> (mg/L): N/A

RESIDUAL SUGAR (g/L): N/A

FOOD ALLERGENS: N/A

## FOOD PAIRING

Perfect to pair with a good cigar.  
An excellent digestive.



 More than 50 years in French, American and Portuguese oak barrels.

 Francisco Antunes

 6uni.

## HISTORY

Aliança Vinhos de Portugal is proud to have a unique collection of wine spirits, widely recognized internationally in its cellars.

Aguardente Aliança XO 50 Anos was distilled in 1963 using the charentais method (double distillation) and aged for more than 50 years in French, American and Portuguese oak barrels.

Already anticipating the exceptional profile of this spirit, around 10 years ago we decided to put a part of the XO 40 to age in barrels previously used for Moscatel de Setúbal fortified wine.

Now, when creating the final batch, we use a small percentage of this spirit, giving it an absolutely extraordinary complexity and persistence.

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BACALHÔA

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