



■ **Vintage Collection**

Style: Barley Wine

Alc./Vol.: 13.0%

Maturation: 25 days

Oxidation Method:

Solera (Used in
Port & Sherry
making as well)

Teo's objective is to allow Xyauyu to perfectly oxidize during the aging proces of 2.5 years

2004 Vintage Tasting Notes:

Aroma: Very stimulating, nosevein-dilatating portwine or other fortified wine aroma, with exotic woods as sandelwood & cedar, chocolate, and alcohol.

Flavor: Vinous, similar to an exceptional vintage port. Very sweet, reminiscent of Marssala, and definitely again mild chocolate notes. Hints of oranges, preserved in brandy, sucaded fruit, slowly oxydized and exotic spices seasoned. Viscous to syrupy, explosion of body & flavours at each sip, indestructible.