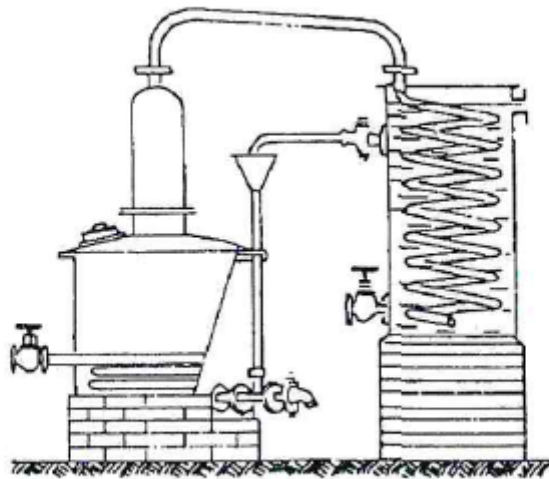


HOLLANDE OF ALQUITARA

DESCRIPTION

It is the product obtained by distillation in Alquitara (Discontinuous distillation) of healthy wines without of healthy wines without sulphorous dioxide. It keeps a lot of secondary compounds from wine. Its Alcohol proof is 65%. The long time used in the distillation and the implicit system of distillation make the Hollandes have intense vinic reminescences along with roast nuances.

This distillation system allows to obtain remarkable winous Hollandes in a discountinous way and through a double process. The heating system of the wine is made by indirect steam injection so there is no contact between the steam and the wine as a steam coil is used.



PHYSIC AND CHEMICAL PROPERTIES:

Parameters	Value Standard	Units	Method
Alcohol Proof	±65%	% alcohol V/v	Densitometry
Volatile Substances	2000-3500	Ppm L.P.A	Gas Chromatography
pH	3,1-4,5	pH units	Electrochemistry
Methanol	200-700	Ppm L.P.A	Gas Chromatography
Ethyl Acetate	50-150	Ppm L.P.A	Gas Chromatography
N- Propanol	250-400	Ppm L.P.A	Gas Chromatography
Butanol	0-10	Ppm L.P.A	Gas Chromatography
Iso-Butanol	300-600	Ppm L.P.A	Gas Chromatography
Amyl Alcohols	1300-1900	Ppm L.P.A	Gas Chromatography
Total Impurities	2000-3500	Ppm L.P.A	Gas Chromatography

ORGANOLEPTIC DESCRIPTION

- **Colour:** Uncoloured.
- **Smell:** Vinous. Roast. Toast. Fruity
- **Taste:** Vinous aftertaste. Fruity. Sweet.