



MAVEM



MAVEM Mature Brandy is made exclusively from carefully-selected, young Portuguese wines, which are matured in 8 palms oak casks.

MAVEM is a product of Dynamic Maturation in the Tejo valley at sea level, which offers high temperature amplitudes for a rich flavour palate.



TASTING NOTES:

Nuances of floral, vanilla, marzipan, figs and orange.

Elegant finish of cherry, orange & praline.

Produced and Bottled in Portugal.
Imported by M.S. Walker Inc. Boston, MA
Please enjoy responsibly.



Aguardente (different from aguardiente) – also described as “brandy” in English – is a spirit that results from the distillation of wine or its bagasse (waste grapes or stems after being trodden and squeezed), or other fermentable substances containing alcohol. THE MAVEM OCCASION /Aguardentes have their natural – and well deserved – consumption as a digestif and at special gatherings with family, but MAVEM goes beyond. MAVEM is perfect at the start of an evening at

home with good company or in a fine restaurant. It is best enjoyed with two or three ice cubes or as a fine cocktail. And because it is an Aguardente at heart, MAVEM is also a fine companion to accompany the end of a good meal and inspiring conversations.

THE TEJO VALLEY / The Tejo Valley, is located in the heart of Portugal. Its name comes from the river Tejo (Tagus in English and Latin), the longest Portuguese river and of the Iberian peninsula taking its source in Spain. The Tejo valley is rich with symbolism, myths and history. When it comes to discoveries, boats used to leave Portugal from the mouth of the Tejo river. This region, located at sea level, one hour north of Lisbon, is marked by the Tejo river nature and the nearby Serra de Aires mountains. This is a region where the history of viticulture is lost in time, where vineyards grace the banks of the Tejo river since Roman times. The Dynamic Maturation Art is MAVEM’s extra mile to explore and create a palate of rich flavours. This is possible due to the extreme temperature changes of the Tejo Valley where we mature all of our Aguardentes.

Located at sea level, with an average 5°C. in winter, and 45°C. in summer, our maturation seasons are anything but dull. In winter, the cold temperatures allow the fruit aromas to bloom. In summer, the heat accelerates the extraction of wood notes from the oak casks.

All year long, we progressively bring the casks alcohol level down with careful dilution, which enlivens the vanilla and floral notes of MAVEM.

Product Information		
Bottle Size		750ml
Alc. By Volume/Proof		42% ABV
Units Per Case		6pk
Bottle Barcode (UPC)		5600743530021
Case Barcode (SCC)		15600743530028
Gross Weight (LBS)		19.33
Ship Case Dimensions (IN)	Height	8.14
	Width	8.07
	Length	12.17
Pallet Information	Layers Per Pallet	6
	Cases Per Layer	16
	Cases Per Pallet	96