



## SANDEMAN PORTO FINE RUBY

**TYPE:** Fortified **COLOUR:** Red **STONE:** Ruby

**DESIGNATION OF ORIGIN:** DOC Porto **REGION:** Douro

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Descended from the fiery ruby Porto Wines originally shipped by George Sandeman in 1790, Sandeman Porto Fine Ruby is still made traditionally to be rich and robust yet with a special depth of flavour and the finesse, achieved by expertly blending wines from Sandeman's large and varied stock.

### TASTING NOTES

Brilliant red ruby in colour, with clean aromas of red fruits, plums and strawberries, Sandeman Porto Fine Ruby has full rich flavours and is very well balanced. Rich, round, balanced in the mouth, with overt flavours of fresh plums and red fruits.

**WINEMAKER:** Luis Sottomayor

### VARIETIES

Tinta Amarela; Tinta Barroca; Tinta Roriz; Tinto Cão; Touriga Franca

### WINEMAKING

Sandeman Porto Fine Ruby is produced by the traditional Porto Wine method. The hand-picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

### MATURATION

After the harvest, the wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter Sandeman's centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Throughout the years the wines are carefully tasted and analysed by the oenology team who also makes all necessary corrections and prepares the final blend so as to keep Sandeman Porto Fine Ruby's style and character. The wines selected are usually between 2 and 5 years of age, which makes it possible to obtain a fresh and young wine with an average age of 3 years. The final blend is filtered and cold-stabilised prior to bottling.

### STORE

The bottle should be kept upright, protected from light and humidity, at a constant temperature of 16°C-18°C.

### SERVE

Sandeman Porto Fine Ruby is ready for drinking and does not require decanting. Serve between 14°C-16°C. Once open, it should be consumed within 4 weeks.

### ENJOY

Traditionally matched with full flavoured and creamy cheeses, Sandeman Porto Fine Ruby combines well with chocolate desserts and fruit pies.

### TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 4 g/L (tartaric acid) | Sugar: 95 g/L | pH: 3,55

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,5 g | Sugars: 9,5 g | Energetic Value: 636,1 kJ/152 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulfites

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal



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v3. 2019-02-06

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PORVID



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