



## SANDEMAN PORTO FINE TAWNY

**TYPE:** Fortified **COLOUR:** Red **STONE:** Red amber

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Selected from the lighter wines of each year, these Portos are chosen for ageing in small oak casks to develop their style. Sandeman Porto Fine Tawny has the fruit and style of great Porto but with an added finesse. Pale in colour and light in body this Porto is superb as a chilled aperitif, or accompanying an appetizer, yet satisfying when served at the end of a meal.

### TASTING NOTES

Clear red amber colours with a light intense body, open up to aromas of vanilla and evolved dried fruits. The elegant harmony and fresh flavour of red fruits unfold in the mouth and combine with the complexity of wood ageing and a good finish.

**WINEMAKER:** Luis Sottomayor

### VARIETIES

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

### WINEMAKING

Sandeman Porto Fine Tawny 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 Tawny's style and character. 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 Tawny is ready for drinking and does not require decanting. Serve between 12°C-16°C. Once open, it should be consumed within 8 weeks.

### ENJOY

Sandeman Porto Fine Tawny is a delicious accompaniment to any dessert with caramel, such as Crème brûlée or tarte tatin, or strong blue cheeses like Roquefort. To be more daring, match with foie-gras or a creamy seafood vol-au-vent.

### 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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