



SANDEMAN

Fine Tawny Port NV



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Selected from the lighter wines of each year, these Portos are chosen for ageing in small oak casks to develop their style. Sandeman Porto 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, accompanying an appetizer or served at the end of a meal.		
Vinification:	Produced by the traditional Porto Wine method and aged in Sandemans centuries-old lodges in oak wood casks, exactly as required by the Porto Wine traditional ageing system. Throughout the years the wines are carefully tasted and analysed to ensure the final blend maintains Sandeman Tawnys style and character.		
Appearance:	Clear red amber in colour.		
Bouquet:	Aromas of vanilla and evolved dried fruits.		
Palate:	Fresh red fruit flavours on the palate, combined with the complexity of wood ageing and a good finish.		
Technical Analysis:			
Alcohol:	19.50%	pH:	3.55
Residual Sugar:	95 g/L	Packaging:	6 x 750ml
Titrateable Acidity:	4 g/L	Hancocks Product:	77000