




SANDEMAN

20 Year Old Port NV





Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Specially selected Portos are chosen for ageing in wooden casks, which concentrates their fruit and flavour. The colour matures from deep ruby through to amber, producing a rare and delicious Tawny Porto. Maturity and fruit are harmoniously balanced.		
Vinification:	The hand picked grapes undergo stalk removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components.		
Appearance:	Amber gold in colour.		
Bouquet:	A rich and elegant combination of flavours with notes of dried apricot, honey, nuts, spice and vanilla.		
Palate:	An endlessly complex wine that unfolds smoothly and develops in the mouth.		
Technical Analysis:			
Alcohol:	20.00%	pH:	3.55
Residual Sugar:	115 g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5 g/L	Hancocks Product:	77005