



# SANDEMAN 30 Year Old Port NV



<b>Category:</b>	WINE		
<b>Style:</b>	FORTIFIED/APERITIFS		
<b>Variety:</b>	PORT		
<b>Region:</b>	DOURO VALLEY		
<b>Vintage:</b>	NV		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Specially selected Portos are chosen for ageing in wooden casks, Gradual exposure to air, concentrates the flavours and matures the ruby colours to amber, creating the rare and delicious Sandeman Porto Tawny 30 Years Old. The ageing process intensifies the fruit creating the complex flavours characteristic of Tawny Porto.		
<b>Vinification:</b>	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 exceptional wines selected for this Sandeman 30 Year Old Port are carefully tasted and analysed. The final blend results in the strictest selection of wines usually between 25 and 40 years of age, masterfully and skilfully combined to maintain Sandeman 30 Year Old Ports unique identity, sty		
<b>Appearance:</b>	Amber gold in colour.		
<b>Bouquet:</b>	Intense aromas of honey and sweet spices.		
<b>Palate:</b>	Deep flavours of dried apricots, hazelnuts and vanilla that create a rich, elegant and complex combination.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	20.00%	<b>pH:</b>	3.55
<b>Residual Sugar:</b>	120 g/L	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	5.5 g/L	<b>Hancocks Product:</b>	77006