



# SANDEMAN

## Fine Ruby 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>	Descended from the fiery ruby Porto Wines originally shipped by George Sandeman in 1790, Sandeman Porto 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 Sandemans large and varied stock.		
<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 wines are carefully tasted and analysed to ensure the final blend maintains Sandeman Rubys 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.		
<b>Appearance:</b>	Ruby red in colour		
<b>Bouquet:</b>	Clean aromas of red fruits, plums and strawberries.		
<b>Palate:</b>	Full and rich flavours of fresh plums and red fruits. Very well balanced, rich and round with a smooth mouth-feel.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	19.50%	<b>pH:</b>	3.55
<b>Residual Sugar:</b>	95 g/L	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	4 g/L	<b>Hancocks Product:</b>	77011