



# SANDEMAN

## Beat White Port NV



**Category:** WINE

**Style:** FORTIFIED/APERITIFS

**Variety:** PORT

**Vintage:** NV

**Volume:** 750ml

**Vinification:** Grapes of selected varieties with balanced ripeness and acidity. After careful destemming and crushing, the grapes are then pressed. The must obtained is transferred to stainless steel vats, where alcoholic fermentation takes place at controlled temperatures. The balance and harmony are obtained through the selection of grapes and the choice of the right moment to halt the fermentation by the addition of wine spirit.

**Appearance:** Bright-looking, citrine coloured wine, with golden nuances.

**Bouquet:** Aroma of good intensity, with a predominance of ripe white fruits, notes of tropical fruit and slightly floral.

**Palate:** It is balanced on the palate, with a very well-integrated acidity, with a presence of white fruits and a good harmonious finish.

### Technical Analysis:

Alcohol:	17.00%	pH:	3.5
Residual Sugar:	50 g/L	Packaging:	6 x 750ml
Titrateable Acidity:	4 g/L	Hancocks Product:	<b>77080</b>