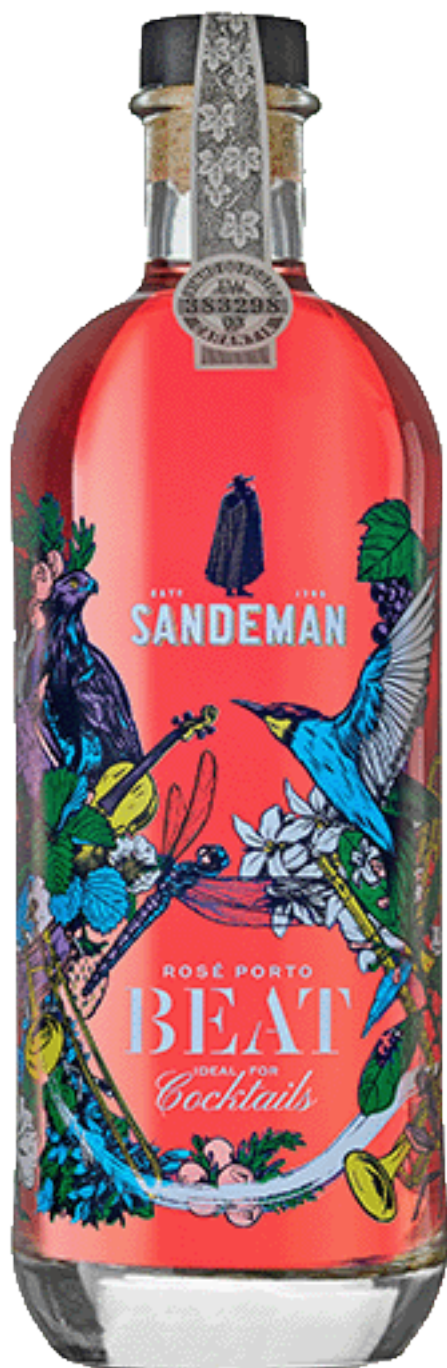




# SANDEMAN

## Beat Rose Port NV



<b>Category:</b>	WINE
<b>Style:</b>	FORTIFIED/APERITIFS
<b>Variety:</b>	PORT
<b>Region:</b>	DOURO
<b>Vintage:</b>	NV
<b>Volume:</b>	750ml
<b>Vinification:</b>	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.
<b>Appearance:</b>	Pale pink colour.
<b>Bouquet:</b>	Fresh and elegant aroma, with a presence of red fruits, wild berries and slight floral notes.
<b>Palate:</b>	In the mouth it has a smooth attack, a refreshing acidity and a well-balanced finish.

### Technical Analysis:

<b>Alcohol:</b>	18.00%	<b>pH:</b>	3.5
<b>Residual Sugar:</b>	50 g/L	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	4 g/L	<b>Hancocks Product:</b>	77081