



SANDEMAN PORTO TAWNY 10 YEARS OLD

TYPE: Fortified **CATEGORY:** 10 Years Old **COLOUR:** Red **STONE:** Red tawny

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Sandeman Porto Tawny 10 Years Old is a vibrant premium aged wine, where the balance of ripe fruit and oak aged intensity, highlight Sandeman's quality.

TASTING NOTES

The intense red tawny colour with shades of brick, typical of this style of aged yet youthful wine, anticipates the elegant and complex aroma, combining ripe fruit, jam and nuts, with hints of vanilla and raisins. In the mouth, Sandeman Porto Tawny 10 Years Old is a most flavoursome wine, full-bodied and appealing, with a persistent finish.

WINEMAKER: Luís Sottomayor

VARIETIES: Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão

WINEMAKING

Sandeman Porto Tawny 10 Years Old is produced by the traditional Porto Wine method. The hand-picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

MATURATION

After the harvest, the wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter Sandeman's centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Along the years, the wines selected for this Sandeman Porto Tawny 10 Years Old are carefully tasted and analysed, racked from lees and all corrections deemed necessary by the tasters are carried out. The final blend results from a selection of wines between 9 and 12 years of age, composed to maintain the consistency and character of this Sandeman Porto Tawny 10 Years Old.

STORE

The bottle should be kept upright, protected from light and humidity, at a constant temperature of 16°C-18°C.

SERVE

Sandeman Porto Tawny 10 Years Old is ready for drinking and does not require decanting but benefits from aeration. Once open, it should be consumed within 2-3 months. Serve between 12°C-16°C.

ENJOY

Sandeman Porto Tawny 10 Years Old is delicious served slightly chilled on its own and a surprising accompaniment to a rich appetizer or a strong blue cheese. It is also a perfect match to rich desserts from a tarte tatin, to custards, ice-cream, pudding with figs, nuts and raisins.

TECHNICAL DETAILS

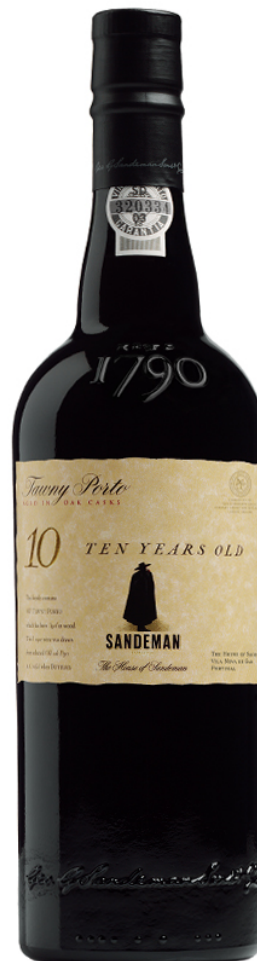
Alcohol: 20% | Total Acidity: 4,58 g/l (tartaric acid) | Sugar: 101 g/l | pH: 3,22

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.



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