



SANDEMAN PORTO TAWNY 20 YEARS OLD

TYPE: Fortified **CATEGORY:** 20 Years Old **COLOUR:** Red **STONE:** Amber gold

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Specially selected Portos are chosen for ageing in wooden casks, which concentrates their fruit and flavour. The colour matures from deep ruby through to amber, producing a rare and delicious Tawny Porto. Maturity and fruit are harmoniously balanced, creating the perfect conclusion to a meal and the inspiration for good conversation.

TASTING NOTES

A rich yet elegant combination of flavours - dried apricots, honey, nuts, spices, vanilla - creates an endlessly complex wine that unfolds smoothly and develops in the mouth.

WINEMAKER: Luís Sottomayor

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

WINEMAKING

Sandeman Porto Tawny 20 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

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 outstanding wines selected for this Sandeman Porto Tawny 20 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 strict selection of wines aged between 15 and 40 years, masterfully combined so as to maintain Sandeman Porto Tawny's 20 Years Old unique identity, style and consistency.

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 20 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 20 Years Old is delightful served slightly chilled as a stylish accompaniment to a rich appetiser such as foie-gras, a strong cheese quiche, salty vol-au-vents or a seafood gratin. Perfect with selected desserts such as a crème brûlée or a tarte tatin, dried fruits or simply a fresh peach. An elegant aperitif when served chilled.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5 g/l (tartaric acid) | Sugar: 115 g/l | pH: 3,55

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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