



SANDEMAN PORTO TAWNY 30 YEARS OLD

TYPE: Fortified **CATEGORY:** 30 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, Gradual exposure to air, concentrates the flavours and matures the ruby colours to amber, creating the rare and delicious Sandeman Porto Tawny 30 Years Old. The ageing process intensifies the fruit creating the complex flavours characteristic of Tawny Porto, a perfect ending to any meal and an inspiration for good conversation.

TASTING NOTES

Old gold amber colours with the intense aromas of honey and spices, underscored with deep flavours of dried apricots, hazelnuts and vanilla, creating a rich yet elegant combination.

WINEMAKER: Luís Sottomayor

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

WINEMAKING

Sandeman Porto Tawny 30 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 exceptional wines selected for this Sandeman Porto Tawny 30 Years Old are carefully tasted and analysed, raked from lees and all corrections deemed necessary by the tasters are carried out. The final blend results from the strictest selection of wines usually between 25 and 40 years of age, masterfully and skilfully combined so as to Sandeman Porto Tawny's 30 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 30 Years Old is ready for drinking and does not require decanting but benefits from aeration. Serve between 14°C-16°C. Once open, it should be consumed within 2-3 months.

ENJOY

Serve cool, for the perfect ending to a meal, accompanying coffee and a good cigar, a highlight to any day. It also goes very well with nutty desserts as well as more elaborate sweets and with intense cheeses.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,5 g/l (tartaric acid) | Sugar: 120 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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