

# SANDEMAN

ESTD 1790

## SANDEMAN VAU VINTAGE PORT

### WHAT IS SANDEMAN VAU VINTAGE PORT?

It's a contemporary style of Vintage Port, perfect for drinking young. Vau Vintage is the "Now" Vintage.

George Sandeman, the seventh generation of the Sandeman family, comments: "With Vintage Port, we traditionally ask the customer to keep it for 24 years and then drink it within 24 hours. With Vau Vintage, we ask only that you open it now and enjoy it within the next 10 days! Use a large red wine glass to release the intense fruit flavors."

### SANDEMAN VAU VINTAGE 2000

#### Style

Full-bodied wine with full, lush qualities, rich in fruit and spice, balanced by a fine structure of tannins, making it appealing to drink early.

The strong influence of the Touriga Franca grape in Vau Vintage contributes softer tannins and creates intensity with balance.

#### Food Pairing

This is an ideal match with very dark chocolate or rich cheeses. It shows all the richness, body and complexity of flavor that define Vintage Port.

### Serving Suggestions

Serve at 60°F/65°F in a large wine glass.

Sandeman Vau Vintage Porto 2000 should be carefully decanted. Stand for 24 hours and carefully remove the cork. Pour the clean wine into a fresh decanter, being sure to leave the sediment behind.

### Storing

Should be stored laying down at a constant temperature (16°C-18°C) and humidity (+/- 60%rh) in semi-darkness.

### Shelf Life

Although made to be enjoyed in its youth, Sandeman Vau Vintage will age well over the next five - fifteen years.

### Aging

Stainless steel and large oak vats

### Duration

Short ageing period two years plus one year in bottle

**Alcohol:** 20% (%/vol.)

**Total Acidity:** 4.7 g/l (tartaric acid)

**Sugar:** 110.0 g/l

**pH:** 3.55

PRICE \_\_\_\_\_  
AVAILABILITY \_\_\_\_\_  
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