



SANDEMAN MADEIRA RAINWATER

TYPE: Fortified **TONE:** Amber

DESIGNATION OF ORIGIN: DOC Madeira **REGION:** Madeira

COUNTRY OF ORIGIN: Portugal

THE WINE

Sandeman Madeira Rainwater is made in the traditional manner on the Atlantic island of Madeira, The rich soil and volcanic subsoil give this wine a unique character which is enhanced by the winemaking and ageing in «estufas». It is light in body but full in flavour, well balanced and a good accompaniment to many classic dishes such as soups and patés. It is also an essential ingredient in classic cuisine.

TASTING NOTES

Medium light amber colour with pronounced golden highlights. Clean nutty aromas, very agreeable light complexity. Medium dry in flavour, nutty and slightly complex, with a good clean finish. Brilliant wine - a good quality young Madeira in evolution.

VARIETIES: Tinta Negra

STORE

Should be stored standing, in a dry place with constant temperature of 17°C-20°C, avoiding bright light.

SERVE

Sandeman Madeira Rainwater is ready for drinking and does not require decanting. Serve slightly chilled, between 6°C-10°C. Once open Sandeman Madeira Rainwater can remain fresh for many months.

ENJOY

The character of Sandeman Madeira Rainwater make it a perfect match for many appetizers, such as soups, bisques, foie-gras or paté. It is also a respected ingredient in classic high quality cuisine and adds a unique touch of flavour to any dish.

TECHNICAL DETAILS

Alcohol: 19% | Total Acidity: 4,2 g/L (tartaric acid) | Sugar: 72,9 g/L | pH: 3,64

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,1 g | Sugars: 7,8 g | Energetic Value: 596,2 kJ/142,5 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

