



SANDEMAN PORTO TAWNY 40 YEARS OLD

TYPE: Fortified **CATEGORY:** 40 Years Old **COLOUR:** Red **TONE:** Amber

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Specially selected Portos are chosen for ageing in wooden casks where gradual exposure to air concentrates the flavours and transforms the rich ruby colour to amber, creating the rare and delicious Sandeman Porto Tawny 40 Years Old. The ageing process intensifies the fruit creating the complex flavours characteristic of Tawny Porto. A perfect Porto to end any meal and an inspiration for good conversation.

TASTING NOTES

An intense, deeply flavoured Porto Tawny 40 Years Old, with a massive bouquet suggesting vanilla, oak and honey, and a mouthful of very complex flavours of dried fruits, spices, and nuts. As the wine unfolds smoothly and develops in the mouth, one discovers a superb balance of wood ageing and vibrancy, characteristic of Sandeman Tawny Portos.

WINEMAKER: Luis Sottomayor

VARIETIES

Tinta Amarela; Tinta Barroca; Tinta Roriz; Tinto Cão; Touriga Franca

WINEMAKING

Sandeman Porto Tawny 40 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 40 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 the strictest selection of wines usually between 30 and 55 years of age, masterfully and skilfully combined so as to achieve Sandeman Porto Tawny's 40 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 40 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

A wine of great complexity, it is excellent served on its own or with a coffee, a small piece of chocolate of fine cocoa or even a cigar. It also goes very well with nutty desserts as well as more elaborate sweets and with intense cheeses.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,9 g/L (tartaric acid) | Sugar: 125 g/L | pH: 3,45

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 12,5 g | Energetic Value: 697,8 kJ/166,8 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

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

