



SANDEMAN PORTO VERY OLD TAWNY CASK 33

TYPE: Fortified **CATEGORY:** Very Old Tawny **COLOUR:** Red **TONE:** Golden-amber

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

COUNTRY OF ORIGIN: Portugal

THE WINE

This 50 year old blend of Aged Tawny, laid down in the early 1960s and including wines of up to 70 years of age, was meticulously crafted by head winemaker Luís Sottomayor with the expertise handed down by the 5 generations of master blenders since 1850's. The art of creating such a wine is in the selection of perfectly matured Tawnies of distinct ages, from the vibrant 30 and 40 year olds to the rich and complex 60 and 70 year olds to create a blend.

TASTING NOTES

This Very Old Tawny shows elegance, harmony and intricacy. The first impact of this gold-amber wine is its aroma of great complexity and intensity, with notes of pepper, nutmeg and curry, underpinned by aromatic notes of cigar box and exotic woods such as sandalwood and African rosewood as well as nuts, like almond and hazel. On the palate its powerful flavour is dominated by spicy hints of pepper, curry and nutmeg and its vibrant acidity gives it a great freshness. The finish is long, harmonious and complex.

WINEMAKER: Luis Sottomayor

VARIETIES

Old vineyards; Tinta Amarela; Tinta Barroca; Tinta Roriz; Tinto Cão; Touriga Franca; Touriga Nacional

STORE

Store the bottle on its side at a constant temperature of between 16°C-18°C, shielded from intense light.

SERVE

Sandeman Cask 33 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

Sandeman Cask 33 is best enjoyed at the end of a meal, eventually with a cigar. People who like a nice cognac or an old whisky will definitely find this is an amazing alternative.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,8 g/L (tartaric acid) | Sugar: 131 | pH: 3,27

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 13,1 g | Energetic Value: 707,8 kJ/169,2 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

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



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PORVID



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