



## SANDEMAN SHERRY MEDIUM DRY

**TYPE:** Fortified **CATEGORY:** Medium **COLOUR:** White **STONE:** Amber

**DESIGNATION OF ORIGIN:** DO Jerez-Xérès-Sherry **REGION:** Jerez

**COUNTRY OF ORIGIN:** Spain

### THE WINE

Sandeman Sherry Medium Dry ages in its own Solera of small casks. The pale wines selected just after the harvest slowly evolve into colours of medium gold amber. They become richer and subtly complex. Later a small amount of sweet Sherry is blended in to give a wonderful medium dry character with just a touch of sweetness.

### TASTING NOTES

Mildly aromatic, with an amber colour of copper and gold, Sandeman Sherry Medium Dry is very harmonious to the taste. An agreeable touch of sweetness from the first moment gives way to a nutty flavours and a long clean finish.

**VARIETIES:** 95% Palomino Fino, 5% Pedro Ximénez

### STORE

Should be stored standing, avoid intense light and maintain a constant temperature of 10°C-20°C.

### SERVE

Sandeman Sherry Medium Dry is ready to drink and does not require decanting. Serve chilled, between 10°C-12°C. Once open Sandeman Sherry Medium Dry will remain fresh for up to 8 weeks.

### ENJOY

The freshness of this wine make a perfect chilled aperitif or on ice. It also works as a match to pâtés, smoked meats and rich seafood soups as well as some cheeses. With a Sprizz! of soda it works well as a long drink.

### TECHNICAL DETAILS

Alcohol: 15% | Total Acidity: 4,6 g/L (tartaric acid) | Sugar: 45 g/L | pH: 3,4

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,9 g | Sugars: 4,5 g | Energetic Value: 439,2 kJ/105 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulfites

### BOTTLER:

Bottled in origin for Sandeman Jerez, S.L., Jerez de la Frontera, Spain by R.E. 0202, CA, Spain

