



SANDEMAN SHERRY MEDIUM SWEET

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

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

COUNTRY OF ORIGIN: Spain

THE WINE

Sandeman Sherry Medium Sweet ages in its own Solera of small oak casks. The wines selected just after the harvest evolve into colours of copper amber and rich gold. With time they develop subtle complexity and round, full-bodied characteristics with a wonderful richness.

TASTING NOTES

Dark copper amber colours, with highlights of old gold. Fresh, subtly complex Oloroso characteristics offset the velvety richness and full body of this wine. It is well balanced, with a very smooth and velvety aftertaste and a clean finish.

VARIETIES: 90% Palomino, 10% Pedro Ximénez

STORE

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

SERVE

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

ENJOY

A good match to desserts, accompanying cakes, ice creams, chocolate or even blue cheese. Over ice it is a dessert on its own.

TECHNICAL DETAILS

Alcohol: 15% | Total Acidity: 4,7 g/L (tartaric acid) | Sugar: 100 g/L | pH: 4

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,9 g | Sugars: 11,5 g | Energetic Value: 556,4 kJ/133 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

