

SANDEMAN SHERRY CHARACTER SUPERIOR MEDIUM DRY

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

COUNTRY OF ORIGIN: Spain

THE WINE

Sandeman Sherry Character Superior Medium Dry is a premium quality Amontillado Sherry, aged for an average of nine years in small casks where the pale wines slowly evolve into medium gold amber colours and flavours of subtle complexity develop. Later a small amount of rich Pedro Ximénez Sherry is blended in to make a dry and complex wine with a touch of sweetness.

TASTING NOTES

Aromatic and complex on the nose, slightly pungent, with notes of Pedro Ximénez. Medium golden in colour with hints of red amber. Very harmonious on the palate, with an agreeable touch of sweetness at the first moment, giving way to a nutty complexity 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 $^{\circ}$ C-20 $^{\circ}$ C.

SERVE

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

ENJOY

A traditional match to soups, Sandeman Sherry Character Superior Medium Dry is a good accompaniment to pâtés, smoked meats, rich seafood dishes and some cheeses. Well chilled it is excellent as an aperitif.

TECHNICAL DETAILS

Alcohol: 17,5% | Total Acidity: 4,6 g/l (tartaric acid) | Sugar: 45 g/l | pH: 3,1

NUTRITIONAL INFORMATION

Alcohol: 13.9g/100ml | Sugar: 4.5g/100ml | Energetic value: 119Kcal (497 kj)/100ml | Vegan:

No | Vegetarian: No | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.











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