



## SANDEMAN PORTO TAWNY 50 YEARS OLD

**TYPE:** Fortified **COLOUR:** Red

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

This wine was produced under the watchful eye of a team led by Luis Sottomayor, who is renowned for his ageing and blending of Port wines. The pinnacle, in terms of excellence, of Sandeman's range of Aged Tawnies, this blended wine consists of wines with an average age of 50-years-old. It forms part of a range of remarkable consistency that has won international acclaim.

### TASTING NOTES **LAST TASTED: 2022**

A golden colour with greenish tints. An aroma of good aromatic intensity and excellent complexity with balsamic notes of cedar and tobacco box, hints of wax and ginger, and spices such as pepper. It has further notes of caramelised fruit and jammy apricots. On the palate, it has good volume and a vibrant acidity with prominent notes of spices and crystallised fruit that invite an extraordinarily long and elegant finish.

**WINEMAKER:** Luis Sottomayor

**VARIETIES:** Traditional Douro grape varieties

### WINEMAKING

Fermented grapes are pressed underfoot in granite lagares in the traditional manner for Port wine. The wine's balance and harmony, as well as its structure, are obtained by carefully selecting the grapes and choosing the correct moment to add wine spirit and halt fermentation.

### MATURATION

This wine is aged in traditional oak casks of approximately 640 litres in the Sandeman cellars in Vila Nova de Gaia. In these ideal conditions, in terms of temperature and humidity, the Port wines naturally evolve their distinctive bouquet over decades. The final blend is made from wines that demonstrate exceptional ageing potential.

### STORE

Ready for immediate consumption, this wine will not benefit from prolonged ageing in the bottle, although this will likewise not affect its quality. Store the bottle vertically in a cool place away from light.

### SERVE

Decanting is not necessary. Serve at between 12°C-14°C.

### ENJOY

This wine is very complex and can be appreciated on its own or paired with desserts that have dried fruit or a caramel base.

### TECHNICAL DETAILS

Alcohol: 20% ±0,5 | Total Acidity: 5,5 g/L ±0,5 (tartaric Acid) | Total Sugars: 125 g/L ±10 | pH: 3,2 ±0,1

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

Alcohol: 15,9 g | Sugars: 12,5 g | Energetic Value: 696 kJ/166 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

### ALLERGENS:

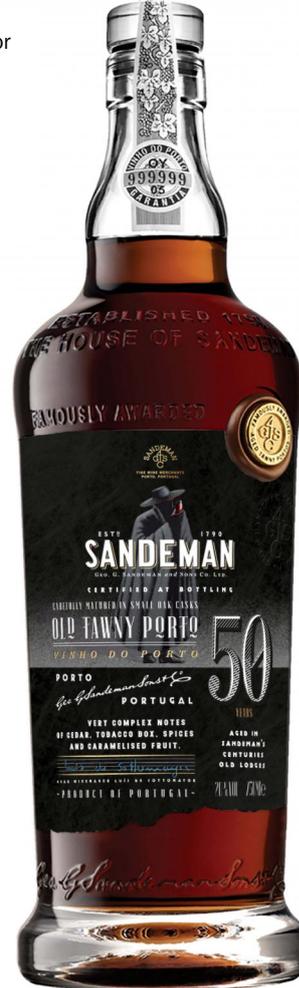
Contains sulphites

**BOTTLING DATE:** 2022-04-27

**AVAILABLE CAPACITIES:** 750 mL

### BOTTLER:

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



Sogrape Vinhos, S.A.  
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal  
Phone: +351-227 838 104 Fax: +351-227 833 719  
v1. 2022-05-23

Email: [the.don@sandeman.com](mailto:the.don@sandeman.com)  
Website: [www.sandeman.com](http://www.sandeman.com)

PORVID



**BE RESPONSIBLE. DRINK IN MODERATION.**

