



# GRAPE-TO-GLASS

wines worth sharing

## Sandeman '30 Years Old' Tawny Port

**Grape Varietals:** Tinta Amarela, Tinta Barroca, Tinta Roriz, Tinto Cão & Touriga Franca

**Growing Region:** Douro Valley - Portugal

**Head Winemaker:** Luís Sottomayor

This 30-Year-Old Tawny is crafted from specially selected Port wines which were chosen for ageing in oak casks. Where gradual exposure to air has concentrated the flavours and transformed the rich, deep ruby wine into an amber, light tawny colour, creating this rare and delicious Sandeman 30-Year-Old Tawny. The gentle ageing softens the primary dark fruit flavours and highlights infused oak and tertiary characters creating complex layers of elegant nuances, characteristic of quality aged Tawny Port.

More than 30 years ago the first parcels of fruit for this wine were hand-picked from the dry, hot terraces in the heart of the Douro. The bunches would have undergone traditional fermentation, and skin maceration with foot treading to extract the best elements, flavour and character. Then the addition of grape spirit at the ideal moment - which sets the balance between fruit intensity and more complex notes. Then comes the tertiary - 3<sup>rd</sup> stage in the process 'time'.

Over the years, the exceptional wines are selected and carefully tasted and analysed, racked off their lees and any corrections deemed necessary are carried out. The final blend results from the strictest selection of Port wines usually between 25 and 40 years of age, masterfully and skillfully combined so as to achieve a the much-acclaimed style of Sandeman's 30-Year-Old Tawny, which has its own unique mysterious personality, character and consistency.

Keep standing upright (*as it has a t-stopper cork*), protected from bright light and high humidity, and cellar at a constant temperature of 13°-15°C.

As you pour, you will be greeted by a gold-amber colour with luminous copper tones. This 30-Year-Old Tawny has an impressive, engaging bouquet showcasing wild honey, hazelnuts, dried fruits and oak spice. These all carry onto the palate, where your senses are fully engaged by complex - though at the same time silky smooth layer upon elegant thin layers of flavour showcasing - apricots, dark honey, dried fruits, spices, figs, hazelnuts, vanilla notes and a silky-smooth texture. Your senses are charmed by the aged fruits, and mellow character, while still retaining vibrancy in its personality, a signature of Sandeman aged Tawny Ports. *Treat yourself - this wine is definitely worth sharing.*

This Sandeman '30-Years-Old' Tawny Port has 20% Alc./vol & 120g/L of residual sugar. No decanting required and serve in an appropriate glass at 14°-16°C.

### Cellaring Potential:

Ready to drink now, stand upright before opening. Once open, store in a cool dark place for optimum enjoyment for up to 2 - 3 months.

### Food Pairing Suggestions:

Perfect wine pairing with tiramisu, nut-based desserts, mocha-chocolate eclairs, along with dried fruits, fresh figs and intense cheeses - *enjoy.*

*An ideal Port to share and inspire good conversation.*

