



SANDEMAN SHERRY MEDIUM DRY

TYPE: Fortified **CATEGORY:** Medium **COLOUR:** White **TONE:** 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 Spritz! 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

Alcohol: 11.9g/100mL | Sugar: 4.5g/100mL | Energetic value: 105kcal (439 kJ)/100mL |

Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

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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