



## SANDEMAN PORTO FINE WHITE

**TYPE:** Fortified    **COLOUR:** White    **TONE:** Straw

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

A delicious Porto made from selected white grape varieties grown in the Northern Portugal's rugged Douro valley. Carefully made from the selected varieties, this White Porto is dry yet maintains part of its natural sweetness, making it a perfect aperitif when served chilled on its own, with ice or as a long drink with a Splash! of tonic water and a slice of lemon.

### TASTING NOTES

A pale straw colour, Sandeman Porto Fine White has a tropical fruit aroma with slight vanilla notes and light fresh flavour, crisp characteristics combined with a hint of natural sweetness.

**WINEMAKER:** Luís Sottomayor

**VARIETIES:** Malvasia Fina, Códèga, Viosinho, Gouveio

### WINEMAKING

Sandeman Porto Fine White is produced by the traditional Porto Wine method. The hand-picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

### MATURATION

After the harvest, the wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter Sandeman's centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Throughout the years the wines are carefully tasted and analysed by the oenology team who also makes all necessary corrections and prepares the final blend so as to keep Sandeman Porto Fine White's style and character. The wines selected are usually between 2 and 5 years of age, which makes it possible to obtain a fresh and young wine with an average age of 3 years. The final blend is filtered and cold-stabilised prior to bottling.

### STORE

The bottle should be kept upright, protected from light and humidity, at a constant temperature of 16°C-18°C.

### SERVE

Sandeman Porto Fine White is ready for drinking and does not require decanting. Serve between 6°C-10°C. Once open, it should be consumed within 4 weeks.

### ENJOY

A good match to nuts, like salted almonds, or with a fresh dessert like vanilla ice-cream with tropical fruits. More daring is a match with creamy seafood vol-au-vent.

### TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 3,4 g/L (tartaric acid) | Sugar: 60 g/L | pH: 3,55

### NUTRITIONAL INFORMATION

Alcohol: 15.5g/100mL | Sugar: 6g/100mL | Energetic value: 136kcal (567 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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