



HOUSE OF TOWNEND

Sandemans Original Dry Don Amontillado 50cl

Price	£12.19
Code	SAND165

An elegant dry amontillado sherry from this renowned producer

Tasting Notes:

Deep amber colour with aromas of dried fruits and nuts and yeasty, bready notes from the flor. A smooth and long finish.





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Specification	
Vinification	The Palomino grapes are fermented into a dry base wine before being fortified to around 15% and entering the Solera system. A layer of flor yeast develops on the surface of the wine, protecting it from oxygen and allowing the wine to age biologically. Later, the wine is re-fortified to 17.5% - this extra alcohol kills the flor and the wine becomes exposed to oxygen, allowing it to develop complex notes of dried fruits and roasted nuts. The wine ages for an average of nine years, and is sweetened with a small proportion of PX wine to add richness and weight.
ABV	17.5%
Size	50cl
Drinking Window	Drink now
Country	Spain
Region	Jerez
Type	Fortified Wine
Grape Mix	95% Palomino Fino, 5% Pedro Ximénez
Vintage	NV
Style	Dry
Body	Refined, elegant and refreshing
Producer	Sandeman
Producer Overview	In 1805 Sandeman became the first port company to brand a cask with an iron brand, giving the wine a guarantee of quality. The Sandeman 'brand' was later registered as a trademark in 1877 making it one of the oldest in the world. The iconic figure of the Sandeman Don appeared on bottles in 1928, again one of the first such trademarks ever created.
Closure Type	Cork
Food Matches	An ideal accompaniment to cured meat and cheese, or a rocket and parmesan salad