

**SANDEMAN RUBY PORT ESTD 1790 – RUBY PORT – THE HOUSE OF SANDEMAN 19,5%**

**VISUAL ANALYSIS:** limpid, ruby red , quite thick.

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by cherry marmalade, herbs, coffee, toasted wood and wax.

**GUSTATIVE ANALYSIS:** it is perceivable a very good sweet taste together with an agreeable structure; there is a consistent salivation in the lateral zones of the tongue and a well balanced alcoholic dryness. The final is marmalade flavoured. The gustative aromatic persistence is about 8 seconds.

**WINE-FOOD COMBINATION:** sweet chocolate

- The sweetness of the chocolate is pairing the sweetness of the wine
- The fatness of the chocolate is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the chocolate is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** when you feel a lack of enthusiasm, when one is about to be overcome by boredom ... need only to approach this Porto to be reborn.