



SANDEMAN PORTO LATE BOTTLED VINTAGE 2013

TYPE: Fortified **CATEGORY:** Late Bottled Vintage **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

High quality wines of the 2013 vintage were carefully selected and blended to create the strong, full, fruity character of Sandeman Porto Late Bottled Vintage 2013. This wine was wood-aged for about 4 years and bottled unfiltered, maintaining the style of a single-vintage wine.

TASTING NOTES

A deep ruby colour. An aroma of good intensity and complexity with balsamic notes of resin and rock rose, floral notes of basil, splashes of red and black fruits, and spicy tones of black pepper. On the palate, this wine has good volume, a lively acidity and robust tannins, alongside prominent notes of red and black fruit, and black pepper. It has an incredibly balanced finish.

HARVEST YEAR

2013 was characterised by a cold, wet winter and spring - this rainfall leading to a delay in the vegetative cycle on the vine. Summer was warm and dry, although there were heavy downpours at the end of September and start of October that, in the interests of preserving quality, enforced stoppages during the harvest. On average, the harvest began 8 days late, with the grapes in a state of balanced maturation, and the resulting wines were of excellent quality.

WINEMAKER: Luís Sottomayor

VARIETIES: 45% Touriga Franca, 30% Tinta Roriz, 25% Touriga Nacional

WINEMAKING

Produced using 'traditional' Port Wine technology. Further to the start of alcoholic fermentation, after soft-crushing and partial destemming, intense maceration took place via treading in granite lagares and pumping in stainless steel tanks at automatically controlled temperatures, in order to extract the inherent qualities of the grape skins. The wine's balance and harmony, as well as its body and structure, result from the selection of suitable grapes and the ideal moment to end the fermentation.

MATURATION

After the harvest, the wine remained in the Douro. It was transferred to Vila Nova de Gaia the following spring, where it matured in the traditional manner in oak casks. During this period, it was subject to periodic racking, and various tests and analysis to monitor its evolution. The final blend was made after a rigorous selection process, using wines befitting the quality and style of L.B.V Sandeman. This wine was not subject to routine finishing procedures, and a natural deposit may therefore form in the bottle.

STORE

Although this wine can be consumed immediately, it will reach its peak - in terms of quality - further to aging in the bottle. It is envisaged that it will continue to evolve positively for 10-15 years after bottling. In order to aid this process, allied to traditional finishing procedures, this wine was bottled in black glass to provide protection against the negative effects of light, and corked with a cylindrical stopper identical to that used for Vintage Port. Store horizontally in fresh conditions.

SERVE

Up until its second year, this wine requires no special treatment. After this time, it is recommended that the bottle be stored vertically a day before opening, and decanted prior to consumption. Serve at between 16°C-18°C.

ENJOY

This wine pairs wonderfully with cheeses, rich chocolatey desserts, fresh fruit and red fruit tarts.

TECHNICAL DETAILS

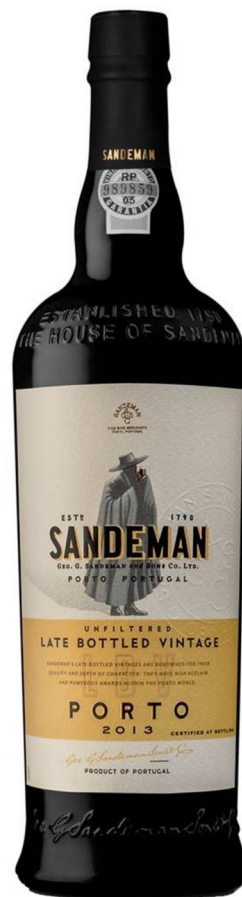
Alcohol: 20,5% | Total acidity: 4,5 g/l (tartaric) | Sugar: 94 g/l | pH: 3,5

NUTRITIONAL INFORMATION

Alcohol: 16.3g/100ml | Sugar: 9.4g/100ml | Energetic value: 79Kcal (329 kJ)/100ml | Vegan: Yes | Vegetarian: Yes | Gluten: No

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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