



## SANDEMAN PORTO VINTAGE 2016

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

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

**COUNTRY OF ORIGIN:** Portugal **SUSTAINABLE VITICULTURE:** Yes

### THE WINE

Singled out for its exceptional characteristics, Sandeman Porto Vintage 2016, a wine from a single year, will age in the bottle for 30 or 40 years. This outstanding 2016 Vintage Porto is an example of Sandeman's commitment to quality Porto winemaking.

### TASTING NOTES

This wine has an opaque, almost black colour. The aroma is intense and complex, with prominent notes of well-ripened black fruit, resin as well as hints of cocoa and chocolate as a result of its excellent maturation. Great volume on the palate with a vibrant and fresh acidity, firm high quality tannins, floral notes of rockrose and hints of black fruit and chocolate. A great invitation for a very long and elegant finish.

### HARVEST YEAR

Winter was mild and dry. Continuous rainfall at the end of winter extended into spring, accompanied by periods of low temperature. These factors affected flowering and contributed to unusual incidences of disease on the vine, especially mildew. Summer was mild, with some surges of high temperature and cold nights, and this helped ensure that the final maturation period was long and balanced. The resulting wines were of excellent quality.

**WINEMAKER:** Luís Sottomayor

### VARIETIES

40% Touriga Nacional, 40% Touriga Franca, 10% Tinta Roriz, 5% Tinto Cão, 5% Sousão

### WINEMAKING

Using traditional Porto Wine technology, this wine was vinified at the Quinta do Seixo winery from grapes originating both there and at Quinta do Vau. Further to the selection process, the grapes were subject to soft-crushing and destemming before undergoing a very intense maceration, during alcoholic fermentation, via treading in granite lagares at automatically-controlled temperatures. The balance and harmony of this wine, as well as its body and structure, result from selecting the best grapes, the intensity of maceration and from choosing the right moment to stop fermentation.

### MATURATION

After the harvest, the wine remained in the Douro, where it was subject to its first racking during the winter. The following spring, it was transferred to Vila Nova de Gaia, where began the traditional aging process for Port Wines in oak casks. During this period, the wines were subject to racking, analysis and testing to monitor the aging process. The final lot was obtained only further to rigorous selection of the wines, only those of the highest quality being used.

### STORE

This wine can be consumed immediately, but will benefit from a growing complexity if aged for a prolonged period in the bottle. Estimated to reach its peak in roughly its 15th year, this wine has the 20-25 year longevity of a 'vintage', after which it will maintain the great qualities of a "cellar wine".

### SERVE

Over time, a natural sediment will form in the bottle, which should be opened with care and decanted for best results when it has been stored for some years. It is a surprising wine that will benefit from being opened some time prior to consumption. Serve at between 16°C-18°C.

### ENJOY

Its elegant and complex profile combines wonderfully with cheeses.

### TECHNICAL DETAILS

Alcohol: 20% | Total acidity: 4,6 g/L (tartaric) | Sugar: 95 g/L | pH: 3,7

### NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 9.5g/100mL | Energetic value: 155kcal (648 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

### INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): [www.iobc-wprs.org/ip\\_ipm/IOBC\\_IP\\_principles.html](http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

### 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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