



## SANDEMAN PORTO LATE BOTTLED VINTAGE 2017

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

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

The high quality wines from the 2017 harvest were carefully selected and blended to create the Sandeman Porto Late Bottled Vintage 2017. Aged for around four years, this wine was bottled without filtration, maintaining the style of a single-harvest wine.

### TASTING NOTES    LAST TASTED: 2021

Deep ruby colour, almost opaque. Aroma of good intensity and complexity, slightly floral, with notes of bright red fruits, spices, curry, pepper, and some cocoa and chocolate, the result of good maturation and stoniness. It has good volume in the mouth, high-quality, well-polished tannins, well-integrated acidity, and notes of spices, pepper and curry. The finish is long-lasting.

### HARVEST YEAR

It was particularly hot and dry in 2017, with an increase of around 5°C in maximum, average and minimum temperatures compared to the norm, and with around 50% less rainfall than usual. The maturation phase was also impacted by the reduction in available water. The beginning of the harvest was among the earliest in history, on 7 and 22 August for whites and reds respectively.

**WINEMAKER:** Luis Sottomayor

### VARIETIES

39% Touriga Franca, 32% Touriga Nacional, 13% Tinta Roriz, 10% Tinta Barroca, 6% Tinto Cão

### WINEMAKING

The grapes were selected from plots at the Quinta do Seixo and Quinta do Vau, and also from certain farmers who have been working with us for a long time. It was vinified at the Quinta do Seixo Winery, using traditional Port Wine technology, with treading in granite winepresses and controlled temperature, to obtain the extraction of compounds that contribute to the colour, aroma and flavour of the wine.

### MATURATION

After the harvest the wine remains in the Douro region. It is transported to Vila Nova de Gaia the following spring, beginning the usual ageing process in oak vats. During this period, it is frequently subjected to racking, analyses and tastings, which allows its evolution to be monitored. The final blend was made after the selection of wines whose characteristics reach the style level of L.B.V. Sandeman.

### STORE

Keep the bottle in a horizontal position, away from light and heat. An improvement in quality can be expected with bottle ageing. Its longevity can be estimated at 10 to 15 years after bottling.

### SERVE

The formation of a deposit in the bottle is natural. It is recommended, after the 2nd year of bottling, that the wine be decanted before it is drunk. Serve at 16°C-18°C.

### ENJOY

Ideal with cheese and rich chocolate desserts, fresh fruit, or red fruit and wild berry tarts.

### TECHNICAL DETAILS

Alcohol: 20% ±0,5 | Total Acidity: 4,6 g/L (tartaric Acid) | Total Sugars: 100 g/L ±10 | pH: 3,6

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 10 g | Energetic Value: 653 kJ/156 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

### ALLERGENS:

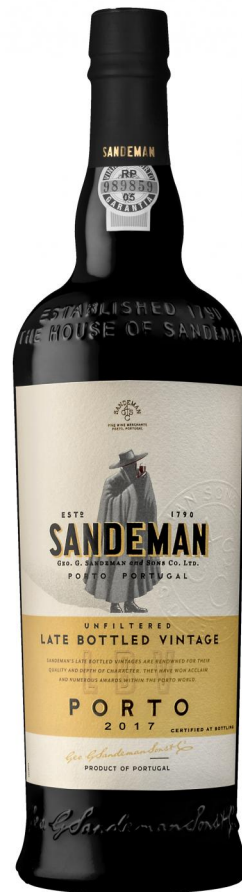
Contains sulphites

**BOTTLING DATE:** 2021-07-01    **BOTTLES PRODUCED:** 13.333

**AVAILABLE CAPACITIES:** 750 mL

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal



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v1. 2021-07-07

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PORVID



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