



SANDEMAN PORTO VINTAGE 2018

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

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

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

THE WINE

Selected for its classic and exceptional characteristics, Sandeman Porto Vintage 2018 is a single-year wine that will age in the bottle for 30 or 40 years. Sandeman Porto Vintage 2018 is an example of Sandeman's commitment to the production of quality wines.

TASTING NOTES LAST TASTED: 2020

Deep color, almost opaque. Aroma of excellent complexity, with spicy notes, together with curry, pepper, ginger, red berries and black fruits. The wine has a light cacao touch with a slightly stony finish, the result of good maturation. On the palate it is intense and complex with lively acidity, firm and well present tannins with an extremely long finish and great concentration.

HARVEST YEAR

Cold and dry winter. Extremely rainy spring, which allowed the replenishment of water reserves in the soil but affected flowering and contributed to an abnormal incidence of vine diseases, leading to significant losses. Despite the hot and dry summer, the humidity levels in the soils provided a long and balanced end to maturation, allowing the production of wines of excellent quality.

WINEMAKER: Luis Sottomayor

VARIETIES: 50% Touriga Franca, 40% Touriga Nacional, 5% Tinto Cão, 5% Sousão

WINEMAKING

Grapes from the best plots at the Quintas do Seixo and Vao estates, were fermented at the Quinta do Seixo Winery according to the traditional Porto Wine method in granite treading tanks. This ancestral winemaking method allows the grapes to release their constituents and naturally express the aromas of the grape variety and its terroir.

MATURATION

After the harvest the wine remains in the Douro region and then are transported to the cellars in Vila Nova de Gaia the following spring. The wines then begin their usual ageing process in oak vats. During this period, the wines undergo rackings, analysis and tastings, which allow their ageing to be monitored. The final blend is obtained from the careful selection of wines, in a tireless quest for maximum quality.

STORE

Keep the bottle in a horizontal position, away from light and heat. While maturing in the bottle, it becomes increasingly complex, its longevity can be estimated at several decades after bottling.

SERVE

Sediments will naturally form in the bottle, which should be opened carefully and decanted for better appreciation. It is a remarkable wine that benefits from being opened some time before consumption. Serve at 16°C-18°C | 61°F-64°F.

ENJOY

Its elegant and complex profile ideally matches chocolate-rich desserts, red berry tarts and strong cheeses.

TECHNICAL DETAILS

Alcohol: 20% ±0,5 | Total Acidity: 4,6 g/L ±0,5 (tartaric Acid) | Total Sugars: 106 g/L ±10 | pH: 3,6 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

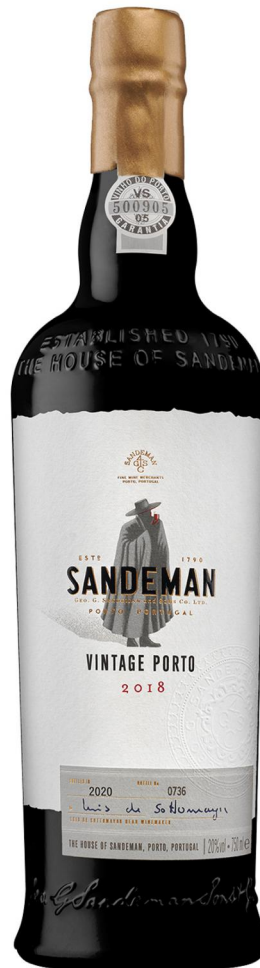
Alcohol: 15,9 g | Açúcares: 11 g | Energetic value: 158 Kcal (662 kJ) | Vegan: Yes | Vegetarian: Yes | Gluten: No

BOTTLING DATE: 2020-04-15 **BOTTLES PRODUCED:** 19.333

AVAILABLE CAPACITIES: 750 mL

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. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



QR Code



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 Fax: +351-227 833 719
v4. 2020-06-17

Email: the.don@sandeman.com
Website: www.sandeman.com



PORVID



BE RESPONSIBLE. DRINK IN MODERATION.

