



SANDEMAN PORTO VINTAGE QUINTA DO SEIXO 2019

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

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

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

THE WINE

Sandeman Quinta do Seixo Vintage Porto is an exceptional wine produced from carefully selected grapes exclusively from Quinta do Seixo, a winery situated in the Cima Corgo sub-region, in Douro Region.

TASTING NOTES LAST TASTED: 2021

Deep colour, almost opaque. Aroma of excellent complexity, with wild bush and spicy notes like curry, pepper and ginger, red berries and black fruits mixed with a light cacao touch, the result of a good maturation, along with a slightly stony finish. On the palate it has a powerful attack, with a lively acidity, firm and well present tannins, wild bush and red berry notes, with an extremely long finish and great concentration.

HARVEST YEAR

Rainfall was below the climatological normal and temperatures were mild in the spring, with the exception of April, which enabled budburst in good conditions. The temperatures were mild in the summer, with no great heat spikes and with some episodes of rain, which favoured a long and balanced end of maturation, allowing wines of great quality to be produced.

WINEMAKER: Luis Sottomayor

VARIETIES: 35% Touriga Nacional, 30% Touriga Franca, 25% Vinhas Velhas, 10% Sousão

WINEMAKING

Vinified at the Quinta do Seixo using selected grapes from existing plots at the Quinta. The grapes were sorted at the vineyard and on arrival at the winery. After soft-crushing and destemming, a gentle maceration took place via treading in traditional granite lagares at controlled temperatures. At the right moment, wine spirit was added to stop fermentation and "benefit" the wine;

MATURATION

After the harvest the wine remained in the Douro where it was subject to its first racking. It was transported to Vila Nova de Gaia the following spring to enter the traditional ageing process in oak barrels. During this period, the wines were subject to further racking, analysis and tests to monitor their evolution. The final blend was obtained further to rigorous selection of the wines, in order to ensure the best possible quality.

STORE

Ready for immediate consumption. However, this wine will gain complexity if aged in the bottle, reaching its peak after approx. 15 years. It has a lifespan of 20-25 years and will retain the great quality of a good "cellar wine" after this time.

SERVE

If stored for a considerable period, it is natural that sediment will form in the bottle. In this case, the wine should be opened with care and decanted. It benefits from being opened some time prior to consumption. Serve at between 16°C-18°C.

ENJOY

The elegant and complex profile of this wine makes it the perfect accompaniment to rich chocolate desserts, red fruit tarts and intense cheeses.

TECHNICAL DETAILS

Alcohol: 19,5% ±0,5 | Total Acidity: 5,8 g/L ±0,5 (tartaric Acid) | Total Sugars: 100 g/L ±5 | pH: 3,5 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,5 g | Sugars: 10 g | Energetic Value: 641 kJ/153 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-04-21 **BOTTLES PRODUCED:** 12.000

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

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

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 (IOIB/IOBC): www.ioib-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.



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 Fax: +351-227 833 719
v1. 2021-05-24

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



PORVID



BE RESPONSIBLE. DRINK IN MODERATION.

