



SANDEMAN PORTO FOUNDER'S RESERVE

TYPE: Fortified **CATEGORY:** Reserve **COLOUR:** Red **TONE:** Ruby

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Named in honour of the Founder, this Reserve is one of Sandeman's greatest Portos. Selected from the finest «lots» of each vintage and aged for 5 years. Full of the power, fruit and fire that distinguishes classic Porto, Sandeman Porto Founder's Reserve is the culmination of two hundred years of expertise.

TASTING NOTES

Intense ruby red colour, brilliant and clean. Rich red fruit aromas with a touch of age create an elegant reflection of powerful flavours, the fruit and fire characteristic of young classic Porto balanced with the finesse of age.

WINEMAKER: Luís Sottomayor

VARIETIES

Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão

WINEMAKING

Sandeman Porto Founder's Reserve is produced by the traditional Porto Wine method. The hand picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

MATURATION

After the harvest, the wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter Sandeman's centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Throughout the years the wines are carefully tasted and analysed by the oenology team who also makes all necessary corrections and prepares the final blend so as to keep Sandeman Porto Founder's Reserve's style and character. The wines selected are usually between 3 and 5 years of age, providing for a mature and intense wine with an average age of 4 years. The final blend is filtered and cold-stabilised prior to bottling.

STORE

The bottle should be kept upright, protected from light and humidity, at a constant temperature of 16°C-18°C.

SERVE

Sandeman Porto Founder's Reserve is ready for drinking and does not require decanting. Serve between 14°C-16°C. Once open, it should be consumed within 4 weeks.

ENJOY

Excellent on its own served in large glasses, Sandeman Porto Founder's Reserve is a perfect match with cheeses or rich chocolate desserts.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4 g/L (tartaric acid) | Sugar: 100 g/L | pH: 3,55

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 10g/100mL | Energetic value: 157kcal (656 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | 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. 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.



QR Code



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