



## SANDEMAN PORTO LATE BOTTLED VINTAGE 2014

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

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

High quality wines from the 2014 harvest were carefully selected and blended to create this Sandeman Late Bottled Vintage Porto 2014. Aged for around 4 years, this wine was bottled without filtration treatment, in keeping with single harvest wines of this type.

### TASTING NOTES

An almost opaque ruby colour. The aroma of this wine has great complexity and intensity, with prominent notes of spices, like black pepper and ginger, along with hints of balsamic, such as cedar and tobacco box, splashes of black fruit and a dash of cocoa resulting from its excellent maturation. On the palate, it has firm tannins, a lively acidity, further notes of black fruit and spices, such as black pepper, that invite a long and harmonious finish.

### HARVEST YEAR

The weather in 2014 was atypical. It was particularly rainy and featured a summer that was remarkable for its climatic instability. The month of January was far hotter than usual, while August was much cooler than normal. These conditions led to a shift forward of around two weeks, in terms of the phenology of the vine → a rainy harvest that began at the start of September subject to downpours from the middle of the month.

**WINEMAKER:** Luís Sottomayor

**VARIETIES:** 40% Touriga Franca, 30% Tinta Roriz, 30% Touriga Nacional

### WINEMAKING

Produced using "traditional" Porto Wine technology. Further to the start of alcoholic fermentation, after soft-crushing and partial destemming, intense maceration took place via treading in traditional granite lagares and pumping in stainless steel tanks at automatically controlled temperatures, in order to extract the inherent qualities of the grape skins. The wine's balance and harmony, as well as its body and structure, result from the selection of suitable grapes and the ideal moment to end the fermentation process.

### MATURATION

After the harvest, the wine remained in the Douro. It was transferred to Vila Nova de Gaia the following spring, where it matured in the traditional manner in oak casks. During this period, it was subject to periodic racking, and various tests and analysis to monitor its evolution. The final blend was made after a rigorous selection process, using wines befitting the quality and style of L.B.V Sandeman. This wine was not subject to routine finishing procedures, and a natural deposit may therefore form in the bottle.

### STORE

Although this wine can be consumed immediately, it will reach its peak in terms of quality after further aging in the bottle. It is envisaged that it will evolve positively for 10-15 years after bottling. To aid this process, in addition to traditional finishing procedures, this wine was bottled in black glass to provide protection against the negative effects of light, and corked with a cylindrical stopper identical to that used for Vintage Porto. Store horizontally in cool conditions.

### SERVE

Up until its second year, this wine requires no special treatment. After this time, it is recommended that the bottle be stored vertically a day before opening and decanted prior to consumption. Serve at between 16°C-18°C.

### ENJOY

This wine pairs wonderfully with cheeses, rich chocolatey desserts, fresh fruit and red/wild fruit tarts.

### TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,9 g/L (tartaric acid) | Sugar: 100 g/L | pH: 3,5

### NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 10g/100mL | Energetic value: 157kcal (658 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

### 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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