



## Sandeman Porto Vintage 2000

**TYPE** | Fortified Wine

**CATEGORY** | Porto Wine Vintage

**COLOUR** | Red

**CLASSIFICATION** | DOC Porto

**REGION** | Douro

**COUNTRY** | Portugal

**BOTTLER** | Sogrape Vinhos, S.A.,  
Avinces, Portugal

**SHIPPER** | Sogrape Vinhos, S.A.

**CAPACITIES** | 750 mL

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

**Alcohol** | 15.9 g/100mL

**Sugars** | 11.5 g/100mL

**Calories** | 661 kJ/158 kcal

**Suitable for vegetarians** | Yes

**Suitable for vegan** | Yes

**TECHNICAL DETAILS**

**Alcohol** | 20 %vol.  $\pm 0.5$

**Total sugars** | 115 g/L  $\pm 10$

**Total sulphur dioxide** | 60 mg/L  $\pm 20$

**Total acidity (tartaric acid)** | 5.1 g/L  $\pm 0.5$

**pH** | 3.6  $\pm 0.1$

**ALLERGENS** | Contains sulfites.

### PRODUCT DESCRIPTION

Selected by Sandeman for its classic and exceptional characteristics, Sandeman Porto Vintage 2000 is a single-year wine that will age in the bottle.

### TASTING NOTE - LAST TASTED 2025

Brick colour, with ruby nuances. It has a very complex aroma, with notes of spices, resinous lavender, cedar and tobacco box, violet floral hints, intense red fruits and slight medicinal nuances, showing the long evolution in the bottle. On the palate, it has good volume, with a lively attack marked by acidity and freshness, with the good quality tannins still present, ending in a finish of great longevity and elegance.

**SUSTAINABLE VITICULTURE** | Yes

**TYPE OF SOIL** | Schist.

**WINEMAKER** | Luís Sottomayor.

### GRAPE VARIETY

Touriga Francesa (30%); Touriga Nacional (30%); Tinta Roriz (20%); Tinto Cão (10%); Tinta Barroca (10%).

### INTEGRATED PRODUCTION METHOD

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](http://www.iobc-wprs.org). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

### WINEMAKING

The grapes come from Sandeman's best vineyard plots and are vinified using the traditional port wine method, in granite tanks with foot treading. This ancestral method allows the grapes to release their constituents, naturally expressing the characteristic aromas of the grape variety and terroir.

### MATURATION

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

### STORE

Bottle in a horizontal position. Ideally, 10-12 years after the harvest date (on the label) Potential for keeping: several decades.

### SERVE

Sediment forms with age and wine needs to be decanted (after keeping the bottle upright for 24 hours). Recommended temperature: 16°C to 18°C. Ideally drink within 1 or 2 days.

### ENJOY

Its elegant and complex profile pairs perfectly with desserts rich in chocolate, red fruit tarts and strong cheeses.

VT13888-2024032073213768-B501



<https://www.sandeman.com>



BE RESPONSIBLE. DRINK IN MODERATION.

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.

