



## SANDEMAN PORTO IMPERIAL RESERVE

**TYPE:** Fortified **CATEGORY:** Reserve **COLOUR:** Red **STONE:** Amber red

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Drawn from old oak casks, Sandeman Porto Imperial Reserve demonstrates the characteristics of careful ageing and skilful blending from stocks of rare wines. A premium Tawny blend, medium amber in colour, full of elegant flavours, Sandeman Porto Imperial Reserve has a perfect balance between the fruit of youth and the maturity of age.

### TASTING NOTES

Brilliant red amber tawny colour match evolved dried fruits and vanilla aromas, which are fresh, very elegant and complex. Medium full in the mouth with multiple layers of flavour and long finish.

**WINEMAKER:** Luis Sottomayor

### VARIETIES

Tinta Amarela; Tinta Barroca; Tinta Roriz; Tinto Cão; Touriga Franca; Touriga Nacional

### WINEMAKING

Sandeman Porto Imperial Reserve is vinified using the traditional Porto Wine method. Hand-picked grapes are softly crushed and, after partial stalk-removal, fermented with maceration allowing the best components of the grape skins to be extracted. The whole process takes place under strict control of both temperature and wine density, making it possible for the winemaker to choose the ideal moment for the addition of wine alcohol, fundamental to halt fermentation and keep Porto Wine natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required.

### MATURATION

The wines selected for the final blend of this reserve Porto wine stay in the Douro after the harvest and are taken to Sandeman's traditional Porto Wine lodges in V.N.Gaia the following Spring where they mature in oak casks. For several years the wines undergo numerous transfers, analyses and tasting that monitor the ageing of wines, preparation of blends, as well as refreshing and eventual adjustment when tasting so determines. The final blend is composed with wines from different ages and origins to achieve a consistency of style and quality typical of Sandeman's Porto Imperial Reserve. The selected wines usually vary between 4 and 12 years of age, achieving an average age of about 7 years.

### STORE

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

### SERVE

Sandeman Porto Imperial Reserve is ready for drinking and will not improve if kept for a long time. Serve between 12°C-16°C. When opened it does not require decanting and maintains fresh tasting notes for about 8 weeks.

### ENJOY

Served chilled, Sandeman Porto Imperial Reserve is a perfect accompaniment to quiches, foie-gras, seafood vol-au-vent, strong blue cheeses and desserts with caramel.

### TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4 g/L (tartaric acid) | Sugar: 110 g/L | pH: 3,55

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

Alcohol: 15,9 g | Sugars: 11 g | Energetic Value: 672,7 kJ/160,8 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulfites

### BOTTLER:

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



Sogrape Vinhos, S.A.  
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal  
Phone: +351-227 838 104 Fax: +351-227 833 719  
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Email: [the.don@sandeman.com](mailto:the.don@sandeman.com)  
Website: [www.sandeman.com](http://www.sandeman.com)

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