



SANDEMAN PORTO LATE BOTTLED VINTAGE 2015

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

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

COUNTRY OF ORIGIN: Portugal

THE WINE

The highest quality wines from the 2015 harvest were carefully selected and blended to create Sandeman's 2015 Late Bottled Vintage Porto. Aged for around four years, this wine was bottled without filtration, in the accustomed manner for a single harvest wine.

TASTING NOTES

A deep ruby colour. This wine has an intense and complex aroma with notes of red and black fruit, forest floor, heather, spices and a slight minerality. On the palate, it has good volume, firm and powerful tannins, an integrated acidity, further notes of red and black fruit and a very harmonious and balanced finish.

HARVEST YEAR

2015 was a dry year for the majority of the vegetative cycle, the month of March receiving 50% less rainfall than usual. Between April and May, the average temperature was higher than average. Three heatwaves were recorded in June and July, with temperatures exceeding 40°C, and this impacted on the vine and the maturation of the grapes. The weather conditions delayed the vegetative cycle by around 1-2 weeks.

WINEMAKER: Luis Sottomayor

VARIETIES: 43% Touriga Franca, 29% Touriga Nacional, 20% Tinta Roriz, 8% Tinta Barroca

WINEMAKING

Produced using traditional Port Wine technology. After soft-crushing and destemming, alcoholic fermentation with gentle maceration took place via treading in traditional granite lagares at controlled temperatures, in order to extract the quality inherent in the grapeskins.

MATURATION

After the harvest, the wine remained in the Douro. It was transported to Vila Nova de Gaia the following spring, where it was aged in the traditional manner in oak casks. During this period, the wine was subject to frequent racking, tests and analysis to monitor its evolution. The final blend was made after careful selection of those wines with the characteristics required of a Sandeman Late Bottled Vintage.

STORE

Store in a horizontal position away from light and heat. It is envisaged that this wine's quality will improve in the bottle. In terms of longevity, it will retain its quality for 10-15 years after bottling.

SERVE

Over time, a natural deposit will form in the bottle. After its 2nd year, it is recommended that this wine be stored vertically the day before it is opened, and decanted prior to consumption. Serve at 16°C-18°C.

ENJOY

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

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,8 g/L (tartaric acid) | Total Sugars: 98 g/L | pH: 3,5

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 9,8 g | Energetic Value: 649 kJ/155 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

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



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PORVID



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