



SANDEMAN PORTO VAU VINTAGE 2011

TYPE: Fortified **CATEGORY:** Vintage **COLOUR:** Red **STONE:** Purple-red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Sandeman Vau Vintage is a Vintage Porto of exceptional quality, contemporary in style. It can be enjoyed with pleasure while still young or after ageing.

TASTING NOTES

Vau Vintage 2011 is very deeply coloured, almost opaque, with hints of purple. Very intense aroma, with floral notes such as gum cystus and violet, bright red fruit, notably strawberry and raspberry, and spices, in particular pepper and clove - all adding up to serious complexity. On the palate it has good structure, well-balanced acidity and nicely-evolved tannins, with the floral aromas and red fruits still in evidence, and a long, harmonious finish.

WINEMAKER: Luis Sottomayor

VARIETIES: Tinta Roriz; Touriga Franca; Touriga Nacional

WINEMAKING

Hand-picked at optimal ripeness, the grapes were vinified in our wineries in the traditional way. Fermentation took place at controlled temperatures in stainless steel tanks and robotic lagars (shallow, open troughs fitted with mechanical devices that mimic foot-treading to extract colour from the skins). The fermentation was stopped by addition of wine spirit at the ideal point for each grape variety. The wines, naturally sweet and rich, were inky and full bodied, with great power and aromatic concentration.

MATURATION

The exceptional wines chosen to make up the final blend of this Sandeman Porto Vau Vintage 2011 were transported to the Sandeman lodges in Vila Nova de Gaia, where they were matured in ideal conditions of temperature and humidity. Their gradual evolution was constantly watched over by the winemaking team, who, after multiple tastings, were satisfied that the wines were indeed excellent, and made the final blend. This magnificent Sandeman Porto Vau Vintage 2011 was bottled, untreated, in 2013.

STORE

Although Sandeman Porto Vau Vintage 2011 was made to be appreciated in its youth, this is a Vintage wine with the potential to age up to approximately 15 years. It comes in a black bottle with a seal and a long cork to protect it during ageing. Store the bottle on its side at a constant temperature of between 16°C-18°C, shielded from intense light.

SERVE

If aged for more than 5 years, Sandeman Porto Vau Vintage 2011 may require decanting. For that purpose the bottle should be kept upright for at least 24 hours and the cork carefully extracted. The clear wine should then slowly be poured into a decanter without letting the sediment through. Serve between 16°C-18°C. Once open, Sandeman Porto Vau Vintage 2011 should be enjoyed within 2-3 days, approximately.

ENJOY

Sandeman Porto Vau Vintage 2011 makes a perfect accompaniment for richly chocolaty puddings and desserts as well as red fruit tarts. It also makes successful combinations with strong, creamy cheeses.

TECHNICAL DETAILS

Alcohol: 21% | Total Acidity: 5,42 g/L (tartaric acid) | Sugar: 106 | pH: 3,54

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 16,7 g | Sugars: 10,6 g | Energetic Value: 688,9 kJ/164,7 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

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

