



SANDEMAN PORTO VINTAGE QUINTA DO SEIXO 2015

TYPE: Fortified **CATEGORY:** Vintage **COLOUR:** Red **TONE:** Deep red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Sandeman Quinta do Seixo Vintage Porto is an exceptional wine produced from carefully selected grapes exclusively from Quinta do Seixo, a winery situated in the Cima Corgo sub-region, in Douro Region.

TASTING NOTES

An almost opaque deep red colour. A very intense aroma with balsamic notes of resin, cedar, tobacco box and shrubby touches. Additional spicy notes of black pepper, clove and ginger integrate with undertones of cocoa and chocolate, courtesy of a good maturation. In the mouth, this wine has excellent volume and firm, powerful tannins. Its well-integrated acidity balances notes of resin and spices and invites a long finish of great persistence.

HARVEST YEAR

2015 was a dry year for the majority of the vegetative cycle: the month of March receiving around 50% less rainfall than normal. Between April and May, average temperatures were higher than usual and there were three heatwaves in June and July - where temperatures exceeded 40°C - that impacted upon vine growth and the maturation of the grapes. These conditions led to a delay in the vegetative cycle of around 1-2 weeks. In September, the amount of rainfall recorded was above the norm.

WINEMAKER: Luis Sottomayor

VARIETIES

Sousão; Tinta Roriz; Touriga Franca; Touriga Nacional; Vinha Velha

WINEMAKING

Sandeman Quinta do Seixo Vintage Porto is vinified at the Quinta do Seixo winery from grapes selected from the estate's various plots. Grapes are selected in the vineyard and subsequently sorted at the winery. Further to soft-crushing and destemming, the grapes are softly macerated by traditional treading in granite presses at controlled temperatures. Identifying the right moment to add the wine spirit that ends fermentation and determines the 'beneficio' of the wine depends upon each grape variety, maturation levels and the desired sweetness.

MATURATION

After the harvest, the wine remains in the Douro for winter and undergoes its first racking. It is subsequently transferred to Vila Nova de Gaia the following spring, where it ages in oak barrels in the traditional manner for Porto Wine. During this period, the wines are subject to further rackings, analysis and testing to help monitor their evolution. In order to obtain the best possible quality, the final blend is only made after a careful selection process.

STORE

Sandeman Quinta do Seixo Vintage Porto 2015 can be consumed immediately, but will gain complexity from aging in the bottle. It is likely to reach its peak after around 15 years and maintain its quality for 20-25 years - after which it will continue to display the positive qualities of a 'cellar wine'. The bottle should be stored away from light in a horizontal position.

SERVE

If stored for several years, it is natural for sediment to form in the bottle. For this reason, this wine should be opened carefully and decanted for best results. It is a surprising wine that benefits from being opened a little prior to consumption. Serve at between 16°C-18°C. Once opened, Sandeman Quinta do Seixo Vintage Porto should retain its quality for approximately 2-3 days.

ENJOY

This wine's elegant and complex profile pairs wonderfully with cheeses.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,9 g/L (tartaric acid) | Sugar: 100,0 g/L | pH: 3,5

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 10 g | Energetic Value: 656 kJ/157 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

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

