



SANDEMAN PORTO VINTAGE QUINTA DO SEIXO 2017

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

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

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

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 ruby colour. An aroma of excellent complexity and intensity, with notes of black and red fruit, shrubby tones, spices and hints of balsamic that harmonise perfectly with additional notes of shale/slate. With great volume on the palate, this wine has opulent and firm tannins, a well-balanced acidity and further shrubby tones that invite a vigorous and layered finish.

HARVEST YEAR

2017 was a particularly warm and dry year that saw an increase of around 5°C, in terms of the maximum, average and minimum temperatures recorded. Levels of rainfall were in the region of 50% lower than usual during important months for vegetative growth. The maturation phase was also affected by reduced levels of available water. For these reasons, the start of the harvest was one of the earliest on record; on the 7th and 22nd of August for whites and reds respectively.

WINEMAKER: Luis Sottomayor

VARIETIES

42% Touriga Franca, 31% Touriga Nacional, 15% Vinha Velha, 7% Tinta Roriz, 5% Sousão

WINEMAKING

Vinified at the Quinta do Seixo winery using selected grapes from existing plots at the Quinta. The grapes were sorted at the vineyard and on arrival at the winery. After soft-crushing and destemming, a gentle maceration took place via treading in traditional granite lagares at controlled temperatures. At the opportune moment, wine spirit was added to stop fermentation and "benefit" the wine; this was done for each grape variety, depending on their respective maturation and sweetness.

MATURATION

After the harvest, the wine remained in the Douro where it was subject to its first racking during the winter. It was transported to Vila Nova de Gaia the following spring to enter the traditional ageing process for Port wine in oak barrels. During this period, the wines were subject to further racking, analysis and tests to monitor their evolution. The final blend was obtained further to rigorous selection of the wines, in order to ensure the best possible quality.

STORE

Ready for immediate consumption. However, this wine will grow in complexity if aged in the bottle, reaching its peak after approximately 15 years. It has a lifespan of 20-25 years, in keeping with its status as a vintage wine, and will retain the great quality of a good "cellar wine" after this time.

SERVE

If stored for a considerable period, it is natural that sediment will form in the bottle. In this case, the wine should be opened with care and decanted for best results. It is a surprising wine that benefits from being opened some time prior to consumption. Serve at between 16°C-18°C.

ENJOY

The elegant and complex profile of this wine makes it the perfect accompaniment to rich chocolatey desserts, red fruit tarts and intense cheeses.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,7 g/L (tartaric acid) | Sugar: 108,0 g/L | pH: 3,6

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 11 g | Energetic Value: 156 Kcal (668 kJ) | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

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

INTEGRATED PRODUCTION

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/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

