



SANDEMAN PORTO VINTAGE 2011

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

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Singled out for its exceptional characteristics, Sandeman Porto Vintage 2011, a wine from a single year, will age in the bottle for 30 or 40 years. This outstanding 2011 Vintage Porto is an example of Sandeman's commitment to quality Porto winemaking.

TASTING NOTES

The wine is complex yet elegant in character. Almost opaque, it is purple-deep crimson to the rim. On the nose it entices with aromas that include blueberry and cassis, notes of cedar and cigar boxes as well as hints of nutmeg, saffron and black pepper. On the palate, its balance impresses. The lively, powerful, close knit tannins are integrated with the elegant acidity to support the rich flavours of ripe red berry fruits and the cedar notes from its time in oak. The finish is persistent and memorable.

WINEMAKER: Luís Sottomayor

VARIETIES: 40% T. Franca, 40% T. Nacional, 10% Tinta Roriz, 5% Tinto Cão, 5% Sousão

WINEMAKING

Gentle crushing and partial de-stemming of the perfectly ripened fruit was followed by a very intense period of maceration with the alcoholic fermentation. To achieve the optimum skin extraction that delivers the colour, flavour, tannin components for a Vintage Porto, the grapes were pressed in the granite "lagares" at controlled temperatures of 28°C. During this phase the temperature, fermentation and density of each grape variety, allowing for individual ripeness and sugar levels, were carefully monitored to determine the addition of the aguardente (neutral grape alcohol at 77%) to arrest fermentation and fortify the wine.

MATURATION

In keeping with Porto Wine tradition, this wine remained in the Douro Region, at Quinta do Seixo, until the following spring, when it was transported to Sandeman's cellars in Vila Nova de Gaia for maturation in "balseiros". The final blend was assembled after a rigorous and lengthy qualitative process based on many, many tastings. In the tradition of Vintage Porto, the Sandeman 2011 Vintage Porto was bottled in April 2013 without fining or filtration and therefore is likely to throw a deposit and will require decanting.

STORE

Sandeman 2011 Vintage Porto is bottled in a black glass bottle sealed with a cork, that provides the effective seal for extended bottle-ageing. The bottle should be sheltered from light and kept horizontally, at a constant temperature of between 16°C-18°C.

SERVE

Over time Vintage Porto develops a natural deposit, and it should, therefore, be opened with care and decanted prior to serving, at between 16°C-18°C. Once the bottle has been opened, Sandeman Porto Vintage 2011 should be enjoyed in the next 24 hours, as with any aged wine.

ENJOY

Sandeman Porto Vintage 2011 pairs well with chocolate-rich desserts, red fruit tarts and intense and creamy cheeses.

TECHNICAL DETAILS

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

RESPONSIBLE CONSUMPTION AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", being certified in the areas of food quality and safety, the most demanding benchmarks in the world.

SOGRAPE VINHOS AND INNOVATION

Sogrape Vinhos is a family-oriented company and international outlook, focused on producing wines of quality, innovation and development of Portuguese brands globally.

