



SANDEMAN PORTO LATE BOTTLED VINTAGE 2011

TYPE: Fortified **CATEGORY:** Late Bottled Vintage **COLOUR:** Red **TONE:** Ruby-red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

High quality wines of the 2011 vintage were carefully selected and blended to create the strong, full, fruity character of Sandeman Porto Late Bottled Vintage 2011. This wine was wood-aged for about 4 years and bottled unfiltered, maintaining the style of a single-vintage wine.

TASTING NOTES

Very deep ruby colour. Intense, extremely complex aroma, with notes of plum and blackberry, tobacco and cedar and a touch of mint, pepper and ginger and attractive hints of cocoa from its wood-ageing. It is a delightfully full-bodied wine, with evident but agreeable tannins, good, bright acidity, flavours of black fruits and chocolate, and a long, harmonious finish.

HARVEST YEAR

2011 was remarkable for a relatively rainy winter, with rainfall a little above average, which helped to replenish groundwater. During the spring, although there was some rain, measurements were slightly below average. There were two spikes of hot weather, one in April and the other, seriously hotter, in May. Some nights were even, as they say, "tropical", and there were also occasional thunderstorms. During the months of June and July, which were quite dry, temperatures were slightly below average, and then in August already the temperature was oscillating between very high and abnormally low levels, with rain throughout the whole region on August 21st and September 1st, as much as 35 to 40 mm. These factors, combined with a hot, dry September, made for a very balanced and long ripening period, so that the season finished with grapes of very high quality, which were turned into magnificent wines.

WINEMAKER: Luís Sottomayor

VARIETIES: 55% Touriga Franca, 25% Tinta Roriz, 20% Touriga Nacional

WINEMAKING

Sandeman Porto Late Bottled Vintage 2011 was produced by the traditional port method. After crushing with partial destemming, there followed a long, intense maceration during the alcoholic fermentation with the aim of extracting as much as possible of the desirable constituents present in the skins. This was done both by foot-treading in traditional granite lagars (shallow vats) and by pumping over in stainless steel tanks with the temperature controlled to about 28°C. Fermentation temperatures and densities were very carefully monitored during this phase, so as to choose the ideal moment to add the brandy. The wine's balance and harmony as well as its body and structure depend on both grape selection and the decision as to when to stop the fermentation. These two factors determine the final sugar content.

MATURATION

The wines remained in the Douro, undergoing the first racking during the winter. In the course of this process, the necessary final adjustments were made to the alcohol and acidity. The wine was transported to Vila Nova de Gaia during the following spring, where the usual port maturation process began, in big oak vats. As the wine matured, the batches were repeatedly analysed and tasted so that the winemaking team could monitor their progress, make some initial blends and also intervene to corrections, should this be necessary. The final blend was created from wines that had been very carefully selected.

STORE

Sandeman Porto Late Bottled Vintage 2011 should be stored on its side, so as to keep the cork moist, in a dry place at a constant temperature of between 16°C-18°C, shielded from bright light.

SERVE

Sandeman Porto Late Bottled Vintage 2011 is ready to drink and does not need decanting, unless it has been further bottle aged for a long time. Serve at between 16°C-18°C. Once open, it should be drunk within 4 to 5 days while still fresh.

ENJOY

Sandeman Porto Late Bottled Vintage 2011 is a perfect match for desserts rich in chocolate (mousses, parfaits, cakes and truffles), red fruit tarts and creamy cheeses. It can also be enjoyed on its own.

TECHNICAL DETAILS

Alcohol: 20,5% | Total acidity: 5,2 g/l (tartaric) | Sugar: 106 g/l | pH: 3,41

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.



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