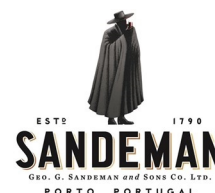


Sandeman,  
`Quinta do Seixo` Port 2013  
Cima Corgo, Douro, Portugal



Grape Varieties	<b>29% Touriga Nacional</b>
	<b>27% Other Native Red Varieties</b>
	<b>24% Touriga Franca</b>
	<b>15% Sousão</b>
	<b>5% Tinta Francisca</b>

Winemaker	<b>Luís Sottomayor</b>
Closure	<b>Natural Cork</b>
ABV	<b>20.5%</b>
Residual Sugar	<b>103g/L</b>
Acidity	<b>5.28g/L</b>
Wine pH	<b>3.51</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

There are few more iconic images in the world of wine than the 'Don', the logo created for the Sandeman family in 1928 by George Massiot Brown. The cape was modelled on the attire worn by university students in Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez. Today, the wines are good enough to be every bit as famous as the image of the Don. Since Sogrape bought Sandeman in 2002, the major improvements and investment that have taken place in the vineyards and the winemaking has seen the wines rise to the top of the tree in Port.

## VINEYARDS

Sandeman's spectacular Quinta do Seixo estate is located in the heart of the Cima Corgo sub-region of the Douro, just downstream from the village of Pinhão. The estate is 108 hectares, with 71 hectares under vine, situated on the steep hillsides on the south bank of the river and the vines are planted on terraces supported by dry stone walls. Given the steep gradients and the inaccessibility for machinery, vineyard operations and harvesting are carried out by hand. The soil in the Douro Valley is schist - a slate-like metamorphic rock that fractures vertically, allowing the vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers. 27% of the fruit for the 2013 vintage was sourced from a small field blend parcel of over 100-year-old vines. These vines produce very low yields of incredibly concentrated fruit and bring great power and intensity to the blend.

## VINTAGE

The 2013 vintage began with a cold winter and much-needed rains, which replenished water reserves in the soil. The cooler than average temperatures continued into the spring and this slightly delayed budburst. The summer was characterised by dry conditions and, again, lower than usual temperatures. This prolonged the growing season and the grapes underwent a perfectly paced slow ripening - accumulating great intensity of flavour whilst retaining a vibrant natural acidity. Harvest took place between the end of September and early October, around two weeks later than usual, and was disrupted by a few showers. However, a vigorous selection process ensured that only fruit in pristine condition made it into the wine.

## VINIFICATION

Upon arrival at the state-of-the-art Quinta do Seixo winery, the grapes were destemmed and gently crushed. Fermentation took place in granite lagares with vigorous foot treading to extract the optimum levels of colour, tannin and flavour from the skins before fortification with grape spirit, leaving some of the grapes' natural sugars. The wines remained in the Douro until the spring following the harvest when they were transported downstream to the historic Sandeman cellars in Vila Nova de Gaia. The wines were aged for two years in old oak barrels, these underwent careful tasting and analysis by winemaker Luís Sottomayor, and the final blend was assembled and bottled in 2015.

## **TASTING NOTES**

Deep purple in colour, almost opaque. Intense, powerful aromas of cherries, raspberries, plums and blueberries are complemented by floral notes of violet and rose and hints of mint. On the palate, firm but ripe tannins and a linear acidity carry the concentrated and complex flavours onto the long finish.

## **AWARDS**

International Wine Challenge 2016, Silver

International Wine & Spirit Competition 2016, Silver

Decanter World Wine Awards 2016, Silver