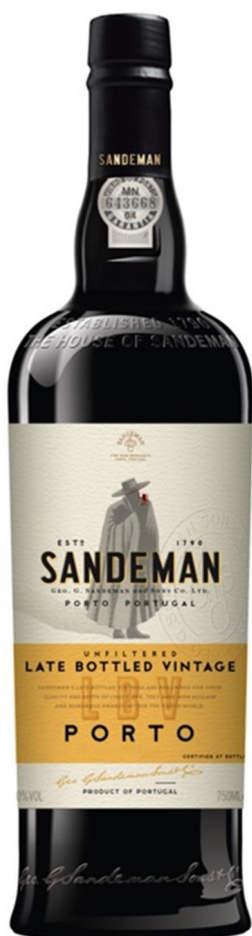
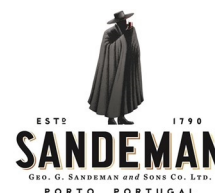


Unfiltered Late Bottled Vintage Port 2013

Douro, Portugal



Grape Varieties **45% Touriga Franca**
30% Tinta Roriz
25% Touriga Nacional

Winemaker **Luís Sottomayor**

Closure **Natural Cork**

ABV **20.5%**

Residual Sugar **94g/L**

Acidity **4.5g/L**

Wine pH **3.5**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian,
Vegan**

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

The soil in the Douro Valley is made up of schist - a slate-like metamorphic rock that is rich in nutrients and has useful water retention properties. The vines are grown on terraces cut into the steep hillsides of the Douro Valley. The terraces are walled with cut schist to prevent erosion, otherwise torrential rains would wash loose stones down the slopes and into the river. Each terrace can hold up to three rows of vines.

VINTAGE

2013 was characterised by a cold, wet winter and spring leading to a delay in the vegetative cycle on the vine. Summer was warm and dry, and although there were heavy downpours at the end of September and start of October, they preserved quality and also enforced stoppages during the harvest. On average, the harvest began eight days later than usual. Despite these challenges, the resulting wines were of excellent quality.

VINIFICATION

Sandeman LBV was produced by the traditional Port method, with a long, intense maceration during fermentation to extract tannin, colour and flavour from the skins. This was done both by foot-treading in traditional granite lagars (shallow vats), and by pumping over. Fermentation temperatures and densities were carefully monitored to choose the ideal moment to fortify. The wines remained in the Douro until the spring when they were transported to Vila Nova de Gaia to mature in large oak vats. The final blend was created from wines that had been carefully selected by regular tasting and analysis.

TASTING NOTES

On the nose, the wine is intense and complex with aromas of balsamic, rose, basil, red and black fruits, as well as spicy notes of black pepper. On the palate, this wine has a lively acidity and robust tannins, complemented by an incredibly balanced finish.

AWARDS

Decanter World Wine Awards 2018, Silver
International Wine Challenge 2018, Silver