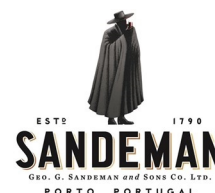


`Quinta do Seixo` Port 2017

Cima Corgo, Douro, Portugal



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

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	108g/L
Acidity	4.7g/L
Wine pH	3.6
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 name Seixo means 'pebble' in Portuguese, which is a reference to the stony topsoil sitting on top of schist in the vineyard. Situated to the west of the village of Pinhão, it has a privileged location on the south bank of the river at the convergence of the river Torto and the river Douro. This orientation gives it one northwest aspect (over the Douro) and another northeast (over the Torto) meaning that grapes can be picked at different levels of maturity adding depth and complexity to the wines. The vineyard has 71 hectares under vine, much of which was replanted in 1979 with the top varieties. During this re-planting, a section of vineyard with vines over 100 years in age was identified and protected.

VINTAGE

2017 was a particularly warm and dry year that saw an increase of around 5°C throughout the summer. Levels of rainfall were 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.

VINIFICATION

Grapes were sorted in the vineyard and on arrival at the winery. Each grape variety is vinified separately. They were destemmed and gently crushed, maceration took place through treading in traditional lagares at controlled temperatures. When Luís agreed the correct level of extraction had been reached, which varied for each different variety used in the blend, the grape based spirit was added to the must to stop the fermentation. The wines (now fortified) remained in the Douro over winter, before being transported to Vila Nova de Gaia in the spring to complete the ageing process in oak barrels. The final blend was completed before bottling.

TASTING NOTES

Deep ruby in colour. Aromas of black and red fruit, botanical tones, spices and hints of balsamic that harmonise perfectly with additional touches of shale/slate. With a great intensity on the palate, this wine has opulent and firm tannins, a well-balanced acidity and further botanical notes which invite a complex finish.