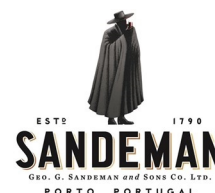


Sandeman,
Unfiltered Late Bottled Vintage Port 2016
Douro, Portugal



Grape Varieties	43%	Touriga Franca
	29%	Touriga Nacional
	15%	Tinta Roriz
	8%	Tinta Barroca
	5%	Tinto Cão

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	100g/L
Acidity	4.6g/L
Wine pH	3.6
Notes	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 Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca and Tinto Cão grapes that make up the LBV blend are sourced from prime sites in the Cima Corgo sub-region of the Douro including Quinta do Seixo and Quinta do Vau. 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. The vines are planted on terraces supported by dry stone walls on the steep hillsides sloping down to the Douro river. Given the steep gradients and the inaccessibility for machinery, vineyard operations and harvesting are carried out by hand.

VINTAGE

The 2016 vintage in the Douro began with a mild and dry winter. Spring was uncharacteristically cool and wet and this caused some issues with flowering and fruit set and reduced yields, but ultimately made for greater concentration of flavour in the fewer bunches that did ripen. The beginning of summer was mild with cool nights. A heat wave from August until early September followed, but some timely rain showers gave the vines the necessary boost required to complete the final stages of ripening. According to winemaker Luís Sottomayor, 'The degrees of complexity, colour and structure make the 2016 Ports absolutely exceptional.'

VINIFICATION

Upon arrival at the Quinta do Seixo winery, the grapes were destemmed and gently crushed. Fermentation took place in granite lagares with vigorous foot treading to extract the ideal levels of colour, flavour and tannin from the grape skins. The ferment was closely monitored to determine the ideal moment to halt the fermentation by fortifying 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 for ageing in oak casks for around four years. The wines were regularly tasted and analysed during this time and the final blend was assembled from a selection of the best casks. The LBV is bottled unfiltered, in order to preserve its great intensity of flavour.

TASTING NOTES

Deep ruby in colour, this wine boasts intense and complex aromas of ripe and juicy blackberries, black cherries, strawberries and plums, married with spicy notes and subtle hints of cocoa. On the palate, firm but ripe tannins and a lively acidity carry the sumptuous flavours onto the lingering finish.