

Sandeman,
Unfiltered Late Bottled Vintage Port 2020
Douro, Portugal



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 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 2020 vintage in the Douro got off to an unsettled start with a rainy spring causing an increase in disease pressure in the vineyards and a reduction in yields. The summer was dry and very hot and featured the hottest July in the last 30 years. This accelerated the growing cycle and required careful canopy management to avoid grape sunburn. Some rainfall in mid-August gave the vines the boost needed to undergo the final stages of ripening during the heat that continued in September. 2020 was one of the earliest harvests on record in the Douro and yields were down 30% compared to 2019, but the quality of the grapes harvested was excellent.

VINIFICATION

Upon arrival at the Quinta do Seixo winery, the grapes were destemmed and gently crushed. Fermentation took place in granite lagares with vigorous 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 balsamic. On the palate, firm but ripe tannins and a lively acidity carry the concentrated flavours onto a complex and lingering finish.

Grape Varieties	42%	Touriga Franca
	37%	Touriga Nacional
	16%	Tinta Roriz
	5%	Tinto Cão

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	104g/L
Acidity	4.5g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Vegetarian, Vegan