



SANDEMAN

Vintage Port 2016



Category: WINE
Style: FORTIFIED/APERITIFS
Variety: PORT
Region: DOURO VALLEY
Vintage: 2016
Volume: 750ml
Vineyard:

After the harvest, the wine remained in the Douro, where it was subject to its first racking during the winter. The following spring, it was transferred to Vila Nova de Gaia, where began the traditional aging process for Port Wines in oak casks. During this period, the wines were subject to racking, analysis and testing to monitor the aging process. The final lot was obtained only further to rigorous selection of the wines, only those of the highest quality being used.

Production: Using traditional Porto Wine technology, this wine was vinified at the Quinta do Seixo winery from grapes originating both there and at Quinta do Vau. The grapes were subject to soft-crushing and destemming before undergoing a very intense maceration, during alcoholic fermentation, via treading in granite lagares at automatically-controlled temperatures.

Appearance: Deep ruby colour.

Bouquet: Intense and complex aroma with notes of red and black fruit, forest floor, leather, spices and a slight minerality.

Palate: On the palate, it has good volume, firm and powerful tannins, an intergrated acidity, further notes of red and black fruit and a very harmonious and balanced finish.

Cellaring: 20 years

Technical Analysis:

| | | | |
|----------|--------|-------------------|--------------|
| | 20.00% | pH: | 3.7 |
| Sugar: | 95g/L | Packaging: | 6 x 750ml |
| Acidity: | 4.6g/L | Hancocks Product: | 77012 |