



# GRAPE-TO-GLASS

wines worth sharing

## Sandeman 'Late Bottled Vintage' 2016

<b>Grape Varietals:</b>	43% Touriga Franca, 29% Touriga Nacional, 15% Tinta Roriz, 8% Tinta Barroca & 5% Tinto Cão
<b>Growing Region:</b>	Douro Valley - Portugal
<b>Head Winemaker:</b>	Luís Sottomayor

Sandeman used 'traditional' Port production methods for this wine. As after soft-crushing and partial destemming - maceration took place via foot-treading in granite lagares. Then at the start of alcoholic fermentation, the partial wine and juice was pumped in stainless steel tanks at a set temperature, in order to extract the inherent qualities from the grape skins. The wine's balance and harmony, as well as its body and structure, result from the selection of indigenous grapes and the key moment to end the fermentation and add grape spirit to the desired strength. Sandeman are well known for careful selection and blending high quality fruit parcels to create a strong, full-bodied and character filled 'Late Bottled Vintage' Port - while maintaining the style of a single-vintage wine.

The wine then remained in the Douro until the following spring - when it was transferred to Vila Nova de Gaia where it matured in traditional oak casks. During this period, it was subject to periodic racking, and various tasting and analysis to monitor its development. The final blend was made after a rigorous selection process, using only wines befitting the quality and style of Sandeman's LBV. This wine was not filtered, so a natural deposit will therefore form in the bottle.

This wine has been aged between 4-5 years before bottling, so can be enjoyed now, though it will continue to evolve positively for another 8-10 years. To aid this journey, this wine has been bottled in black glass to provide protection against the effects of light, and closed with a cork, like that used for Vintage Porto. Store horizontally at 13°-15°C.

On the nose your senses are engaged by dynamic aromas of dark fruits, mocha-chocolate, then a secondary wave of dried-herbs, truffles along with a splash of red and black fruits and balanced with spicy undertones. On the generous palate the wine has an intensity, though showcasing a refined complexity, with a lush mouthfeel, and a lift of fruit acidity all wrapped in confident tannins, alongside generous dark berry flavours, cacao and infused spice, resulting in balanced lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This Sandeman 'Late Bottled Vintage' 2016 Port has 20% Alc./vol. 100g/L of residual sugar. Decanting will be required for the last few glasses \*(try to stand vertically a day before opening) - and serve in an aromatic shaped wine glass at 15°- 16°C.

### Cellaring Potential:

Drinking well this coming season; and will age well for another 8 - 10 years.

### Food Pairing Suggestions:

Perfect wine when served slightly chilled with dark chocolate cakes & desserts, rich steamed puddings with vanilla cream, along with strong blue cheeses - enjoy.

***This Sandeman 'LBV' 2016 Port has a commanding character.***

