



SANDEMAN PORTO APITIV RESERVE

TYPE: Fortified **CATEGORY:** Reserve **COLOUR:** White **STONE:** Golden

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

The Sandeman brand has expanded its portfolio with the addition of a White Reserve. Sandeman Apitiv Reserve is an extraordinary Porto Wine; an intense reserve, with a complexity and fragrance that only the great white Portos of age and quality can aspire to.

TASTING NOTES

Sandeman Apitiv Reserve has a golden yellow colour. Its aroma has good intensity, with hints of candied orange zest, floral notes, dry fruits and touches of balsamic resin. The wine's aging in wood adds complexity, harmony and richness. On the palate, it has good balance and well-integrated acidity, with additional notes of dry fruit and an elegant, harmonious and persistent finish.

WINEMAKER: Luís Sottomayor

VARIETIES

Malvasia Fina, Códèga, Viosinho, Rabigato, Arinto, Gouveio

WINEMAKING

Sandeman Apitiv Reserve is produced following the 'traditional' Porto Wine method. Made from slightly over-ripe grapes that, after destemming and soft-crushing, undergo maceration and alcoholic fermentation in stainless steel tanks, where every effort is made to extract the quality inherent in the grape skins. During this phase, the temperature of fermentation and the densities involved are rigorously controlled in order to identify the right moment to add the aguardente (neutral grape alcohol at 77%) to arrest fermentation and fortify the wine.

MATURATION

The wines remain in the Douro until they are transported, the following spring, to Sandeman's wine cellars in V.N. Gaia. There they are aged in the traditional Porto Wine manner in oak casks. Over the years, the wines are carefully racked, tasted and analysed in order to monitor their evolution prior to the final blend. The final blend - with an average age of 7 years - is made from selected wines, ranging from 4 to 9-years-old, with the necessary character for Sandeman Apitiv Reserve Porto.

STORE

The bottle should be kept in a vertical position, protected from light and humidity, at a constant temperature between 16°C-18°C.

SERVE

Sandeman Apitiv Reserve is ready for immediate consumption and does not need to be decanted. Serve at between 10°C-12°C. Once opened, this Porto Wine should be consumed within 8 weeks.

ENJOY

This Porto's fresh and elegant profile combines perfectly with mango mousse and Portuguese almond cake.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 3,8 g/l (tartaric acid) | Sugar: 120 g/l | pH: 3,36

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100ml | Sugar: 12g/100ml | Energetic value: 165Kcal (689 kJ)/100ml | Vegan: No | Vegetarian: No | Gluten: No

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 Fax: +351-227 833 719
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Email: the.don@sandeman.com
Website: www.sandeman.com



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