

LBV (LATE BOTTLED VINTAGE)

Some of the best grapes from a single harvest from our main property, Quinta Vale d'Agodinho. Aged for 4 years in seasoned balseiros to produce a soft yet deep and complex LBV with great aging potential.



2013

TASTING NOTES

COLOUR

Dark ruby with hints of purple

AROMA

Vibrant youthful aromas on the nose, such as cherries and plums, with a peppery touch which adds extra complexity.

PALATE

Intense with lots of dark fruit, spices balanced by well structured tannins, leading to a long and firm finish.

PRESS COMMENTS & ACCOLADES

LBV 2013

92/100

Mark Squires

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%) Tinto Cão (5%), Tinta Barroca (5%), Others (20%)

SPECIFICATIONS

Alcohol – 19,5% Total Acidity – 4,28(g/l)
pH – 3,60 Residual Sugar – 93 (g/L)

WINEMAKING DETAILS

Viticulture:

The long and very wet Winter helped to create the water reserves the vines needed and used during the very hot days in August.

Fermentation:

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 27 °C degrees.

Aging:

Aged for 4 years in seasoned balseiros.
Soft filtration and Bottling in 2018.

Winemaker:

Cláudia Quevedo

FOOD PAIRING

Chocolate, blue cheese