

LBV (LATE BOTTLED VINTAGE)

This LBV Port was produced with some of the best grapes from our main vineyard. Aged for 4 years in seasoned balseiros, it gained the elegance, softness and complexity needed to be enjoyed now, but while holding great aging potential.



2016

TASTING NOTES

COLOUR

Deep ruby color with young purple edge

AROMA

Aromas are quite complex. Floral notes of violet, blueberry, black currant and the signature of our Vale D'Agodinho vineyard: aromatic herbs (like basil) gives it a pleasant wild touch.

PALATE

The palate is full and smooth, filled with perfectly ripe fruits flavours. Don't let the balance fool you, it is rich in tannins and its concentration can hold on to make this Port wine a sleeper for another 2 decades. It lingers on flavours of ripe black berries, dark chocolate bitter accents, ripe plums and spices.

PRESS COMMENTS & ACCOLADES

LBV 2016

91/100

Mark Squires

TECHNICAL INFORMATION

GRAPE VARIETIES

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

SPECIFICATIONS

Alcohol – 19,5% Total Acidity – 3,72(g/l) pH – 3,73 Residual Sugar – 96 (g/l)

WINEMAKING DETAILS

Viticulture:

Hand-harvested, sustainable and dry farmed grapes from owned vineyards.

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 2019.

Winemaker:

Cláudia Quevedo

FOOD PAIRING

Chocolate, blue cheese