

Porto L.B.V.



Origin

Country	Portugal
Wine Region	Douro
Winery	Ramos Pinto

Technical Data

Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Cao, Tinta Barroca
Type	Fortified dessert red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

The grapes from the quintas of Ervamoira and Bom Retiro are harvested by hand in small containers and taken to the lagar to be crushed by foot. Fermentation lasts around 3 to 5 days, producing a wine with excellent extraction. The wine is then aged in Vila Nova de Gaia, in seasoned wooden vats of approximately 15,000 litres. The blend is made, some additional ageing follows and then the wine is bottled without filtering. Alcohol: 19,5% vol.

Ageing	4 year in large wooden vats.
--------	------------------------------

Description

In Brief

The fruit for this wine is ripe, rich and scented. This wine has the capacity for extensive aging in bottle. An exceptional L.B.V.

Tasting notes

Great concentration of colour. Lively shades of ruby, opaque and very dense. Fresh red fruit aromas such as strawberry, raspberry and red cherry have the first impact. Notes of lavender and cloves add to the complexity of the wine. This unfiltered LBV is soft, engaging and brimming with energy. Rich and dense with underlying black fruit on the mid-palate. Tannins are noticeable yet well integrated, followed by a long flavourful finish.

Food Pairing

Goes well with game dishes, red meat, cheese soufflé or other fatty cheeses and chocolate desserts.

Serve between 14°C and 18°C. Store the bottle upright, in a cool, dry and dark place.

Notes

