



LBV 2012 PORT
Late Bottled Vintage



ABOUT

This single harvest Port was bottled in July 2015 and is now ready for drinking. However, should it be stored in good conditions and it will age in the bottle for many years. The dark ruby color shown in the first years will become lighter and changing to pomegranate color after few decades.

TASTING NOTES

Colour: dark, bright ruby red with hints of purple.

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

On the palate it's intense with lots of dark fruit, spices balanced by well structured tannins, leading to a long and firm finish.

ELABORATION

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

VARIETALS

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

PAIRING SUGGESTIONS

Braised plums, quince jelly with cheese, beef tartar, mild goats cheese.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,27(g/l. tartaric acid)

pH 3,61