

## LBV (LATE BOTTLED VINTAGE)

Our LBV is a great value and a great introduction to age worthy Port wine. This elegant and complex 2018 single-harvest red Port was bottled in 2023. While it is more approachable than the vintage when it is young, it will continue to develop further complexity in the bottle over the next 10-15 years.



2018

### TASTING NOTES

#### COLOUR

Intense ruby color

#### AROMA

On the nose, this wine showcases an expressive dark fruit character. The aromas are dominated by the inviting presence of cherries and blackberries, with their enticing sweetness and depth. Additionally, there is a subtle note of fig that adds complexity to the aromatic profile.

#### PALATE

On the palate, it reveals its richness and gentle nature. The wine has a velvety texture that is both comforting and approachable, making it easy to enjoy. This pleasant mouthfeel is attributed to its aging period in balseiros. The flavors of cherries and blackberries continue to shine through, providing a luscious and satisfying experience.

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Touriga Franca (41%), Tinta Barroca (22%), Tinta Roriz (20%), Touriga Nacional (15%), Tinto Cão (2%)

#### SPECIFICATIONS

Alcohol – 19,5% Total Acidity – 4,5 (g/l) pH – 3,72 Residual Sugar – 84 (g/l)

#### WINEMAKING DETAILS

##### Viticulture:

2018 had a cold and very rainy spring and a summer that was initially cold and rainy and then hot and very dry. The spring and early summer rains allowed the grapes to ripen well. The harvest took place without rain, providing a healthy harvest.

##### Fermentation:

To ensure quality and consistency, this wine underwent fermentation in stainless steel vats with temperature control.

##### Aging:

After fermentation, this wine was aged for 2 years in stainless steel tanks, followed by an additional 3 years in 550-liter French oak casks, utilizing 100% used wood, including 14,000 liters of French Balseiros. The aging process contributed to a well-balanced wine with refined flavors and captivating complexity.

##### Winemaker:

Claudia Quevedo

### FOOD PAIRING

Dark chocolate, fruits dessert, hard aged cheeses