



## LBV (LATE BOTTLED VINTAGE)

CAPACITY: 750ML

Our LBV is a great value and a great introduction to age worthy Port wine. This elegant and complex 2019 single-harvest red Port was bottled in 2024. 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

### 2019



#### TASTING NOTES

##### COLOUR

Deep ruby

##### AROMA

This wine reveals a pronounced aromatic intensity, showcasing fresh woodland aromas paired with vibrant notes of wild berries such as raspberries and red currants, along with hints of stone fruits like cherries and black plums. Floral elegance shines through with subtle violet nuances, making it a youthful and expressive wine.

##### PALATE

On the palate, fine tannins provide texture, balanced by high acidity that brings freshness and complements the natural sweetness of the fruit. Full-bodied with a long finish, the flavors of wild berries and stone fruits reemerge. This wine is delightful now but will undoubtedly improve with a few years of aging, gaining depth and complexity over time.

#### TECHNICAL INFORMATION

##### GRAPE VARIETIES

Touriga Franca (45%), Tinta Roriz (25%),  
Touriga Nacional (20%), Sousão (10%)

##### SPECIFICATIONS

Alcohol – 19,5% Total Acidity – 3,9 (g/l) pH  
– 3,7 Residual Sugar – 96 (g/l) Contains  
sulfites

##### WINEMAKING DETAILS

###### Viticulture:

The 2019 experienced an irregular spring with some rainfall but overall less precipitation than 2018. The summer was hot and very dry, with several heat spikes that accelerated ripening, producing small, concentrated berries in excellent sanitary condition. Harvest took place relatively early, under stable, dry conditions, resulting in fully ripe grapes with outstanding aromatic and structural potential.

###### Fermentation:

The 2019 LBV Port underwent spontaneous fermentation in small stainless steel lagares, carefully monitored to preserve the purity of the fruit and expression of Quevedo vineyards. After a brief maceration, fermentation lasted only a few days before fortification with high-quality grape spirit. Gentle pump-overs ensured optimal color and structure, while a short period in French balseiro oak rounded the tannins and added elegance.

###### Aging:

After fermentation, the wine was aged 3 years in stainless steel, followed by 1.5 years in French balseiro oak (14,000-liter capacity), using 100% used wood, allowing subtle integration and elegance while preserving the pure fruit character typical of this hot vintage.

###### Winemaker:

Claudia Quevedo

## **FOOD PAIRING**

Dark chocolate, fruits dessert, hard aged  
cheeses