

## LBV (LATE BOTTLED VINTAGE)

Our LBV is a great value and a great introduction to age worthy Port wine. This elegant and complex 2017 single-harvest red Port was bottled in 2022. 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.



**2017**

### TASTING NOTES

#### COLOUR

Saturated ruby

#### AROMA

Dominated with fresh aromas of violet intermixed with dark cherries and spices.

#### PALATE

Full of red fruits, very young, tannins are tight. The long finish displays floral notes with hints of spices and passion fruit.

### PRESS COMMENTS & ACCOLADES

#### LBV 2017

90/100

*Wine Enthusiast*

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Touriga Franca (35%), Touriga Nacional (15%), Tinta Roriz (20%), Tinta Barroca (22%), Tinto Cão (2%)

#### SPECIFICATIONS

Alcohol – 19,5% Total Acidity – 4,5 (g/l) pH – 3,69 Residual Sugar – 80 (g/l)

#### WINEMAKING DETAILS

##### Viticulture:

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

##### Fermentation:

Completely destemmed and crushed grapes fermented on the native yeasts.

##### Aging:

Remained for two years aging in the stainless steel tanks. Once most of the natural decantion was finished, this Port was moved to seasoned oak balseiro and casks to age for another 18 months until bottling in 2022.

##### Winemaker:

Claudia Quevedo

### FOOD PAIRING

Dark chocolate, fruits dessert, hard aged cheeses