

PORTO LATE BOTTLED VINTAGE 2018

"A perfect balance and harmony of flavours."

THE WINE

The LBV 2018 is a traditional unfiltered Late Bottled Vintage, with no hot or cold treatment, thus preserving the existing fruit and with great ageing potential.

YEAR

In the Douro region, the winter of 2018 was cold and dry, with low rainfall. The rain finally came with the onset of spring, falling copiously and intensely, while temperatures were cool, both delaying the harvest and hindering work on the vineyards. August and September were hot and dry, which resulted in a perfect state of maturation. The 2018 wines are characterised by their freshness and perfect balance.

VINIFICATION

The grapes from our Quintas of Bom Retiro (55%) and Ervamoira (45%) are harvested by hand in small containers and taken to the lagar to be crushed by foot. Fermentation lasts from 3 to 5 days, producing a wine with excellent extract. The wine is then aged in Vila Nova de Gaia, in casks of approximately 15,000 litres. The blend was made in March 2022 and bottled in September of the same year.

TASTING NOTES

A very concentrated ruby red colour, almost opaque at the core. A young, fresh aroma, revealing concentrated red fruits. Notes of ripe cherry, raspberry and black plum, combined to perfection with eucalyptus and a slight hint of cedar. In the mouth we observe notes of cherry and plum, sweet red berries and hints of bergamot, supported by meaty and silky tannins. A wine that is enveloping and harmonious and with exuberant charm.

GASTRONOMY

Pairs beautifully with game, red meat, cheese soufflé, Serra cheese and other fat cheeses, and chocolate desserts.



GRAPE VARIETIES

& |

Touriga Nacional (42%) Touriga Francesa (26%) Tinta Barroca (12%) Sousão(12%) Tinto Cão (4%) Tinta Roriz (4%)

STORAGE

Store the bottle horizontally in a cool, dry place, away from the light

TEMPERATURE

14°C – 18°C | 57,2°F – 64,4°F

AWARDS



93/100 - Wine Advocate 2020, Mark Squires

Contains sulphites Alcohol 19,4% Total Acidity 4,8 g/l. pH 3,67

