

2004

LBV PORT

**APELLATION**

Port Wine

VINEYARDS

Terraces and vertical vines

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

More than 60 years

ALCOHOL, VOL%

19,10%

BOTTLING

January of 2009

ANALYSIS

T. Acidity: 4.29 g/dm³

pH: 3.52

Bé: 3.1

GRAPE VARIETY

Old Vines - mixed plantings (among 25 to 30 different grape varieties).

VINIFICATION

Grapes are hand picked in small plastic craters.

100 % foot trodden in traditional stone "lagares". Natural yeast.

Basket press.

Fortified brandy is added to the must at 8° Baumé to stop the fermentation. Wine is bottled without any fining or filtration after two years in wood.

AGEING

4 years in 9.000 litres barrels. 100% Portuguese oak.

TASTING

Colour: Black.

Aroma: Excellent deepness, flavours of fresh wild berries and dry nuts.

Palate: Elegant attack, with great volume and compact structure. Round tannins with great deepness. Finishes very intense, with great elegance and persistence.

WINEMAKERS

Manuel Lobo and Tomás Roquette.

