

2007

LBV PORT



APPELLATION

Porto

VINEYARDS

Terraces supported by stone walls

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+60 years old

ALCOHOL, ABV

19.5%

BOTTLING

July of 2012

ANALYSIS

T. Acidity: 4.05 gr/L

pH: 3.65

B°: 3.3 gr/L

GRAPE VARIETIES

Old vines (several grape varieties).

WINEMAKING

The grapes from old vines were taken to the winery in plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes with their stems were then slightly crushed and transferred to a traditional stone tank ("lagar") where they were foot trodden. After this, the grape spirit was added to stop the fermentation and fortify the wine.

AGEING

4 years in large oak vats (9000 litres).

Bottled without fining or filtration; a light sediment may form in the bottle over time.

TASTING

Colour: Dark violet.

Nose: Very complex on the nose. Intense aromas of ripe red fruit nicely combined with fresh gum cistus notes and nutty hints.

Palate: Very elegant on the palate. Excellent volume and solid structure with firm yet silky tannins. Ripe wild fruit flavours and delicate hints of spices. Fresh, elegant, lingering finish.

WINEMAKERS

Manuel Lobo and Tomás Roquette.

