

# PORTO LBV 2013



PORT WINE | PORTUGAL

## PORTUGUESE TALENT

Good harvests, better wines. Douro means talent and, in exceptional years, it means Vintage Barros. Matured in casks, these wines have unique characteristics – intense and enveloping.

### VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28–30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made from one single harvest, bottled 4 to 6 years after harvest.

### TASTING NOTES

Intense red colour. Exuberant nose of ripe black fruit, predominantly plum and cherry, and hints of spice. It reveals all its sweetness in the mouth, well combined with persistent tannins, and a prolonged jammy fruit sensation. A velvety and pleasant finish.

### RECOMMENDATIONS

It is a wonderfully versatile wine, perfect with desserts such as chocolate mint cheesecake, pear mille-feuille, or simply enjoyed with medium-strength cheeses. Balancing an intense array of flavours, LBV is ideal for main dishes such as filet mignon.

### AWARDS AND HONORS

International Wine & Spirits Competition (2016), Silver Medal.

### VINE

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

### SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

### HEIGHT

Up to 600 metres.

### GRAPE VARIETIES

Traditional Douro grape varieties, in particular Touriga Nacional, Touriga Franca and Tinta Roriz and Sousão.

### TECHNICAL DETAILS

Alcohol 20,00%

pH 3,57

Total Acidity 4,40 g/dm<sup>3</sup>

Reducing Sugars 98,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 12 and 14°C.