



PORT WINE | PORTUGAL

## LBV 2013

VERSATILE . BALANCED . ENTICING



*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 16 and 18°C.*

### THE YEAR

After a dry winter, spring brought more rain than normal and temperatures below average. From April to July temperatures fluctuated considerably, which delayed the growth cycle for two weeks. Rainfall at the beginning of September meant the harvest started later than usual, on 18 September. By the end of the picking season, the rain had damaged the grapes still on the vines. However, even though the quality of the grape berries was affected by the later phenolic maturation, the resulting wines showed an excellent quality.

### 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.

### THE WINE

LBV's are high quality wines made from one exceptional year. They age in vats and large oak barrels before being bottled 4 to 6 years after the harvest.

### TASTING NOTES

Intense red colour. On the nose it shows appealing aromas of ripe red fruit with hints of mint and cocoa, while powerful and vigorous in the mouth. A long finish and well-established tannins make this a rich and persistent wine.

### SERVING SUGGESTIONS

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



### VINEYARD

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.

### ALTITUDE

Up to 600 metres.

### GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Tinta Roriz e Sousão

### TECHNICAL DETAILS

**Alcohol Content** 20%vol

**pH** 3,43

**Total Acidity** 4,90 g/dm<sup>3</sup>

**Reducing Sugars** 96,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

