

# 2001

# 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%**  
19,5%

**BOTTLING**  
March of 2007

**ANALYSIS**  
T. Acidity: 4.2 g/dm<sup>3</sup>  
pH: 3.43  
Bé – 3.2

**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**  
5 years in 9.000 litres barrels. 100% Portuguese oak.

**TASTING**  
**Colour:** Very dark, Black.  
**Aroma:** Very elegant and complex flavours of red fruit, spicy character and slight notes of cacao.  
**Palate:** Elegant attack, with great volume and elegance. Soft tannins with great deepness. Finishes very well balanced, a an very persistence sensation of elegant flavours.

**WINEMAKERS**  
Manuel Lobo and Tomás Roquette.

