

2005

LBV PORT



APELLATION
Port Wine

VINEYARDS
Old vines

SOIL
Schist

VINEYARD EXPOSURE
East / South

AGE OF VINES
More than 60 years

ALCOHOL, VOL%
19,23%

BOTTLING
July of 2009

ANALYSIS
T. Acidity: 4,26 gr/L
pH: 3,68
Bé: 3,6 gr/L
Res.Sugar: 104,6 g/l

GRAPE VARIETY
Old Vines - mixed plantings.

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.

AGEING
4 years in 9.000 litres barrels. 100% Portuguese oak.
Wine is bottled without any fining or filtration.

TASTING
Colour: Intense Violet.
Aroma: Very complex flavours of fresh wild bush "esteva" of the Douro region, with soft 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.

