

2010

LBV PORT



APPELLATION

Porto

VINEYARDS

"Socalcos" (terraces supported by stone walls)

SOIL

Schist

ASPECT

East / South

AGE OF VINES

>60 years old

ALCOHOL, ABV

20,0%

BOTTLING

July 2014

ANALYSIS

Total Acidity: 4.16 gr/L

pH: 3.7

Bé: 3.8 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

In large oak vats (9,000 litres) for about 4 years.

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

TASTING

Colour: Deep purple.

Nose: Pronounced aroma intensity. The nose shows fresh notes of wild berry fruit with delicate hints of cocoa.

Palate: Elegant beginning that leads to a wine with a solid backbone of firm, finely-textured tannins that are beautifully combined with wild berry notes. An engaging wine that finishes with great freshness and persistence.

WINEMAKER

Manuel Lobo.

