

LBV 2017 BIO PORT

Late Bottled Vintage

ABOUT

This single harvest Port was bottled in March 2021 and is now ready for drinking. However, should it be stored in good conditions and it will age in the bottle for many years. The dark ruby color shown in the first years will become lighter and changing to pomegranate color after few decades.

TASTING NOTES

Colour: dark, bright ruby red black.

Aromas: vibrant youthful notes of blackberries and liquorice, also some cherries and plums aromas.

On the palate it's intense, full and compact, with lots of dark fruit, spices balanced by well structured tannins, leading to a long and firm finish.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 27 °C degrees. Soft filtration.

VARIETALS

Touriga Nacional (45%), Touriga Franca (35%), Tinta Roriz (15%), Sousão (5%)

PAIRING SUGGESTIONS

Braised plums, quince jelly with cheese, beef tartar, mild goats cheese.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,21(g/l. tartaric acid)

pH 3,60

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