

LBV 2018 ORGANIC

2018 was an exceptional vintage and this LBV 2018 Organic is a clear example of it. The carefully handpicked grapes from our Organic Vineyard brought a great concentration and intensity to this wine. Also, although it is ready for drinking, the complexity of this Port Wine offers a great ageing potential.



TASTING NOTES

COLOUR

Dark, bright ruby red with hints of purple.

AROMA

Vibrant youthful scent, notes of dark cherries and plums, with a peppery touch which adds extra complexity.

PALATE

Rich and structured, bold and ripe tannins, great depth. Intense notes of dark fruit, spices, it is balanced by well-structured tannins, leading to a long and firm finish.

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Nacional (45%),
Touriga Franca (30%),
Tinta Roriz (20%), Sousão (5%)

SPECIFICATIONS

Alcohol – 19,5%
Total Acidity – 4,4 (g/l)
pH – 3,64
Residual Sugar - 78 (g/l)

WINEMAKING DETAILS

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

The fermentation occurs with totally destemmed grapes at a temperature of about 27 °C. Before bottling, a gentle filtration happens to avoid major sediment. Decant it if drunk after 2028.

Winemaker: Cláudia Quevedo