



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LATE BOTTLED VINTAGE 2015

Unfiltered

“Lively shades of ruby, opaque and very dense. Long flavourful finish.”

THE WINE

LBV 2015 is a traditional Late Bottled Vintage, unfiltered, without any kind of treatment, thus preserving all the fruit as well as its great ageing potential.

THE YEAR

In the Douro region, 2014-2015 was an extremely dry viticultural year, with much less rainfall than the previous year. A cold, dry winter was followed by an atypically hot spring, with great peaks of heat in May and at the end of June, which speeded up the vegetative rhythm. However, water reserves in the soil and the cool nights experienced throughout the summer enabled the grapes to ripen smoothly and progressively. The harvest of the grapes for Port wine began in the Upper Douro at Quinta da Ervamoira on 27 August and ended on 30 September at Quinta do Bom Retiro, located in the Cima Corgo.

VINIFICATION

The grapes from our Quintas of Ervamoira and Bom Retiro are harvested by hand in small containers and taken to the lagar to be crushed by foot. Fermentation lasts from 3 to 5 days, producing a wine with excellent extract. The wine is then aged in Vila Nova de Gaia, in wooden vats of approximately 15,000 litres. The blend was made in May 2019 and bottled in October of the same year. This is a traditional LBV which is left unfiltered and unfinned to preserve all the existing fruit and its great ageing potential.

TASTING NOTES

Great concentration of colour. Lively shades of ruby, opaque and very dense. Fresh red fruit aromas such as strawberry, raspberry and red cherry have the first impact. Notes of lavender and cloves add to the complexity of the wine. This unfiltered LBV is soft, engaging and brimming with energy. Rich and dense with underlying black fruit on the mid-palate. Tannins are noticeable yet well integrated, followed by a long flavourful finish.

GASTRONOMY

Goes well with game dishes, red meat, cheese soufflé, Serra cheese or other fatty cheeses and chocolate desserts.



GRAPE VARIETIES



Touriga Nacional (62%)
Touriga Franca (28%)
Vinhãs Velhas (5%)
Barroca (3%)
Sousão (2%)

CONSERVATION



Store the bottle horizontally in a cool, dry place, away from the light.

TEMPERATURE



14° - 18° C | 57° - 64° F

AWARDS



93/100 - Wine Advocate 2020, Mark Squires

Contains sulphites. Alcohol 19,44% Total
Acidity 4,7 g/l.
pH 3,68.



DOURO DEMARCATED REGION