



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LATE BOTTLED VINTAGE 2005

“Very ripe aromas prevail: sour cherry, delicious dark chocolate...”

THE WINE

LBV 2005 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

Despite extremely dry conditions, the year 2005 has brought us good and interesting wines.

By the end of August, vineyards were showing signs of great distress.

The previous winter had been awfully dry. There were concerns regarding the year's harvest when August ended with no signs of rain.

However, the weather changed by the beginning of September and constant rain poured during some harvesting days. The rain was subsequently replaced by clear skies, providing ideal conditions for the rest of the harvest: cool nights and intense dew.

VINIFICATION

The grapes are harvested by hand and placed in small containers, then taken to the lagares where the foot treading takes place. Fermentation lasts from 3 to 5 days, resulting in an excellent extract.

Then it ages at Vila Nova de Gaia, in vats with a capacity of approximately 15,000 litres. The blend was made in April, 2009 and filled in November of the same year. LBV 2005 is a traditional LBV, unfiltered and not subject to any hot or cold treatments, therefore preserving the full potential of the fruit while allowing for long ageing.

TASTING NOTES

It has a dense, vibrant colour that is very young with certain blue hints.

The aroma is of good intensity, fine and elegant. Very ripe aromas prevail: sour cherry, delicious dark chocolate and a certain resinous aspect.

Well-structured in the mouth and full of ripe mineral fruit, with round tannins and a delicious finish.

GASTRONOMY

Enjoy with game meats, cheese soufflé, *Serra* and other fat cheeses, as well as chocolate desserts.



GRAPE VARIETIES

- Touriga Nacional (40%)
- Touriga Francesa (30%)
- Tinta Barroca (30%)

CONSERVATION

Store the bottle on its side, in a cool, dry and dark place away from light.

TEMPERATURE CONSERVATION

17°C – 18°C | 62,6°F – 64,4°F

AWARDS

- 90/100 – Wine Spectator 2010, Kim Marcus

Contains sulphites
 Alcohol 19,5 %
 Total Acidity 4,92 g/dm3 (Tartaric Acid)
 pH 3,63
 Baumé degree 3,2
 Residual sugar 94,2 g/l



DOURO DEMARCATED REGION