



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LATE BOTTLED VINTAGE 2003

“...full-bodied but smooth and elegant wine...
well-balanced tannins.”

THE WINE

LBV 2003 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

Total precipitation during the 2003, wine-growing year was within the normal range, despite being marked by highly irregular distribution. From early spring to late May, there was no rainfall at all. Bud burst occurred in March and was normal. Flowering took place in the second half of May under excellent weather conditions. Ripening progressed during a hot and dry period. This caused an increased concentration of different components and contributed to a perfect state of health for the grapes. Temperatures remained high during harvest, producing small grape berries with a good concentration of sugar, aromas and smooth tannins. Despite all this, this year produced rich, concentrated wines. The lively, elegant style of Ramos Pinto is very evident in this LBV 2003. Exuberant and soft, it leaves the palate warm, perfumed and asking for more...

VINIFICATION

The grapes are hand-picked in small containers and taken to the lagares, where they are trodden by foot. Fermentation lasts for three to five days, producing a wine with an excellent extraction.

It is aged at Vila Nova de Gaia in 15,000-litre vats. The blend was made in March 2007 and bottled in May of the same year.

The LBV 2003 is a traditional LBV that does not undergo any hot or cold treatment or filtration. This retains the full potential of the existing fruit as well as a long ageing process.

TASTING NOTES

A bright, almost opaque red colour with bluish tones.

Intense, full aroma of very ripe fruit such as grapes and figs, chocolate and a hint of anise. A full-bodied but smooth and elegant wine made from very mature grapes. Extremely fruity with smooth, well-balanced tannins. Well structured and long-lasting, it promises excellent development.

GASTRONOMY

A good accompaniment to wild game dishes, cheese soufflé, *queijo da Serra* cheese or other full-fat cheeses and chocolate desserts.



GRAPE VARIETIES

- Touriga Nacional (30%)
- Tinta Roriz (45%)
- Tinta Barroca (25%)

CONSERVATION

- Store the bottle on its side, in a cool, dry and Dark place.

TEMPERATURE CONSERVATION

- 17°C – 18°C | 62,6°F – 64,4°F

AWARDS

- 94/100 – Wine Advocate 2015, Mark Squires

- Contains sulphites
- Alcohol 19,5 %
- Total Acidity 4,20 g/dm³ (Tartaric Acid)
- pH 3,83
- Baumé degree 3,1
- Residual sugar 87,5 g/l



DOURO DEMARCATED REGION