



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO LATE BOTTLED VINTAGE 2013

“...wine stands out due to its freshness and balance...”

### THE WINE

LBV 2013 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

The 2013 harvest was marked by a rainy winter and a hot summer, which, a priori, indicates a year with good characteristics. The low spring temperatures reflected on the small size of the berry, with a direct impact on the concentration of the wines, which became one of the main characteristics of the red wines of this harvest. The perfect weather during the harvest delivered us grapes with great expression and balance.

The wines display beautiful colour and are perfumed, fresh and harmonious.

Young and elegant this delicious LBV 2013 represents the Ramos Pinto style.

### 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 lasted around 3 to 5 days, producing a wine with excellent extract. It was aged in Vila Nova de Gaia, in casks of approximately 15,000 litres. The blend was made in February 2017 and bottled in June of the same year. The 2013 LBV is a traditional LBV, without any hot or cold treatment, unfiltered, thus preserving the full potential of the existing fruit, as well as a long ageing potential.

### TASTING NOTES

Lively, deep and concentrated colour, yet rather opaque.

Young aroma of red fruits where the first impact is of black plum, cherry and red currant. This bouquet is found in perfect harmony with hints of rose and black pepper. This wine stands out due to its freshness and balance, with notes of cedar, eucalyptus and red fruit which deliver notorious complexity in the mouth. Silky tannins and a long finish.

### GASTRONOMY

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



### GRAPE VARIETIES



Touriga Nacional (51%)  
Touriga Francesa (40%)  
Barroca (6%)  
Mix of old vines (3%)

### CONSERVATION



Store the bottle on its side, in a cool, dark, dry place.

### TEMPERATURE CONSERVATION



15°C – 18°C | 59°F – 64,4°F

### AWARDS



93/100 – Wine Advocate 2018, Mark Squires

Contains sulphites  
Alcohol 19,3 %  
Total Acidity 4,24 g/dm<sup>3</sup> (Tartaric Acid)  
pH 3,62  
Baumé degree 3,3  
Total sugar (Glu+Fru) 95 g/l



DOURO DEMARCATED REGION