



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO LATE BOTTLED VINTAGE 2004

“A full-bodied wine, vigorous, peppery, rich in ripe fruit and firm...”

### THE WINE

LBV 2004 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 2004 harvest was preceded by an extraordinary winegrowing year: the very damp months of October and November 2003 were followed by an abnormally dry start to 2004. In August, the vines were in excellent condition but there was a strong hydric stress. Finally, the improbable happened: a good rainfall in August. This rain was also accompanied by relatively low temperatures for the Douro, resulting in much slower ripening. The unstable weather in early September, which could easily have damaged the grapes, was followed by a long sunny period, with daily temperatures of around 30°C. The harvest took place without a drop of rain.

### VINIFICATION

The grapes, picked manually and placed in small containers, are taken to the lagares, where they are trodden by foot. Fermentation lasts for 3 to 5 days, producing a wine with an excellent extraction. The wine is aged in Vila Nova de Gaia, in approximately 15,000-litre vats. The blend was made in February 2008 and was filled in May of the same year.

The LBV 2004 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

Intense colour, dense red with violet hues. Exuberant, generous and quite fruity. Dominant aromas of ripe grape and red fruits, with notes of dark chocolate perfectly combined with a fine hint of tobacco. A full-bodied wine, vigorous, peppery, rich in ripe fruit and firm, smooth tannins that give it an excellent complexity. Long, harmonious finish.

### GASTRONOMY

A good accompaniment to game dishes, cheese soufflé, *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

Contains sulphites

Alcohol 19,5 %

Total Acidity 4,95 g/dm<sup>3</sup> (Tartaric Acid)

pH 3,69

Baumé degree 3,4

Residual sugar 91 g/l



DOURO DEMARCATED REGION