



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LATE BOTTLED VINTAGE 2012

“...elegant, vinous wine with smooth tannins that balance perfectly with ripe fruit...”

THE WINE

LBV 2012 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

2012 was marked by low rainfall during the winter and cool temperatures in spring and early summer. The hot weather arrived in August and contributed to the slow and excellent maturation of the grapes.

The wines were deep in colour with aromatic expression.

They are fresh in the mouth, with structure and harmony.

The elegant Ramos Pinto style is quite in evidence in this delicious LBV 2012.

Fresh and smooth, this LBV leaves the mouth pleasantly fragranced and thirsty for more.

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 April 2016 and bottled in September of the same year.

The 2012 LBV is a traditional LBV, vintage, without any hot or cold treatment, unfiltered, thus preserving the full potential of the existing fruit, as well as a long ageing process.

TASTING NOTES

Dark red colour, dense and vivid and quite opaque.

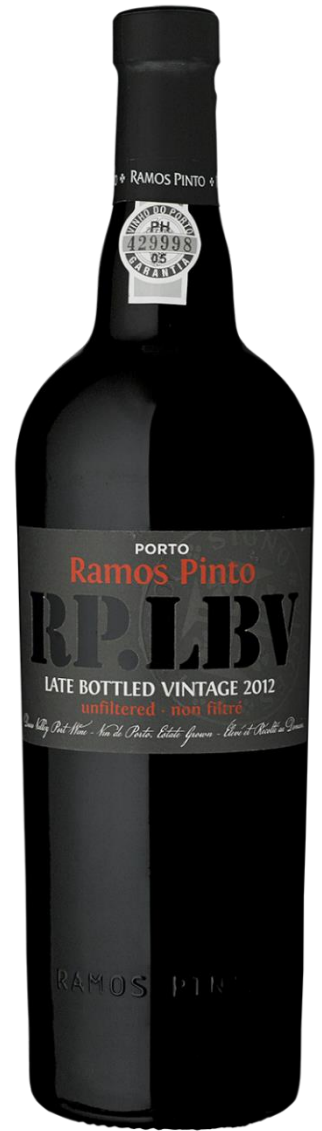
Intense bouquet redolent of aromas of ripe blackberries and redcurrants, dark chocolate with pepper and pleasant mentholated notes.

An elegant, vinous wine with smooth tannins that balance perfectly with ripe fruit a touch of menthol. Long, fresh, delicious finish.

This LBV is ready for drinking but will become more complex with age.

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

Contains sulphites
Alcohol 19,2 %
Total Acidity 4,47 g/dm³ (Tartaric Acid)
pH 3,20
Baumé degree 3,2
Residual sugar 100 g/l



DOURO DEMARCATED REGION