



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO LATE BOTTLED VINTAGE 2008

“...full-bodied, soft and elegant, full of ripe fruit...”

### THE WINE

LBV 2008 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 year 2008 was a year of low yield and moderate temperatures, both during the summer and during the harvest. The ripening of the grapes was much slower than usual and the harvest date was carried forward by two weeks. The result was healthy grapes, with good concentration and freshness, which produced wines of the same characteristics.

### VINIFICATION

The grapes, harvested by hand in small containers, were carried to the lagares and crushed by foot. Fermentation lasted around 3 to 5 days, producing a wine with an excellent extract. It was aged in Vila Nova de Gaia, in tunnels of approximately 15,000 litres.

The blend was made in January 2012 and filled in the Spring of the same year.

The 2008 LBV is a traditional LBV, without any hot or cold treatment, unfiltered, thus preserving all of the existing fruit's potential, as well as a long ageing process.

### TASTING NOTES

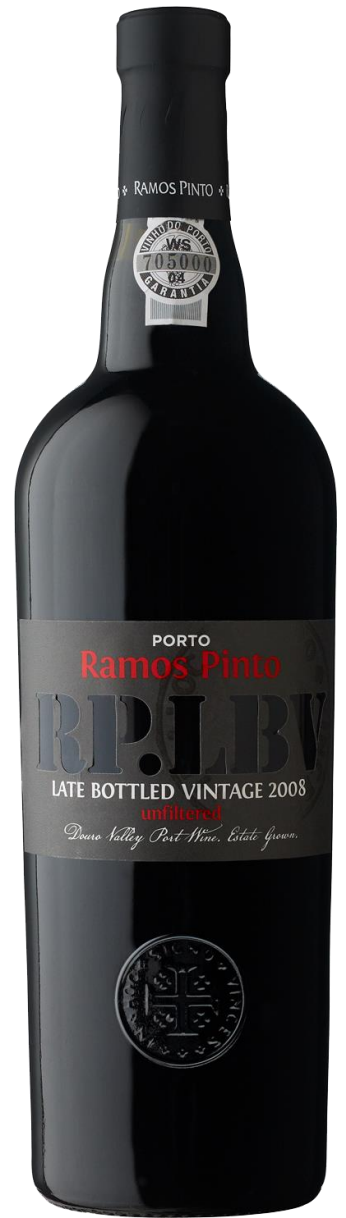
Almost opaque in colour, of a very intense red and with bluish reflections.

Intense aroma, filled with ripe fruit where the aromas of grapes and figs stand out, combined with delicious chocolate and aniseed notes.

In the mouth, it is full-bodied, soft and elegant, full of ripe fruit and balanced tannins and a long end promising a good evolution in the bottle.

### GASTRONOMY

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



### GRAPE VARIETIES

- Touriga Nacional (50%)
- Touriga Francesa (45%)
- Sousão (5%)

### CONSERVATION

Store the bottle on its side, in a cool, dry place, Shaded from light.

### TEMPERATURE CONSERVATION

17°C – 18°C | 62,6°F – 64,4°F

Contains sulphites  
 Alcohol 19,69 %  
 Total Acidity 4,78 g/dm3 (Tartaric Acid)  
 pH 3,54  
 Baumé degree 2,8  
 Residual sugar 89 g/l



DOURO DEMARCATED REGION