



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LATE BOTTLED VINTAGE 2007

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THE WINE

LBV 2007 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 2007 was a dry year compared to that typically seen over the last 30 years, but there was a little more rainfall than in 2006. The main difference between this year and the previous one was due to the heavy precipitation in the months of May and June in the main growth phase of the vineyards, accompanied by a brusque reduction in average temperatures during the growth cycle. The break occurred at the beginning of March within normal ranges.

In Ervamoira and in Bom Retiro, flowering started between the 3rd and 4th weeks of May under good climatic conditions, causing no vine health issues.

A long period of ample sun prior to vintage ensured a stupendously balanced maturation of the fruit, giving rise to a vintage that developed under the most perfect conditions.

VINIFICATION

The grapes, manually gathered in small containers, are taken to the lagares and crushed by foot. Fermentation lasted from 4 to 5 days, producing an excellent must.

This was stored at Vila Nova de Gaia, in tanks of approximately 15,000 litres.

The blend was made in April 2007 and it was bottled in autumn of the same year.

LBV 2007 is a traditional LBV, with no hot or cold treatment, and was not filtered, and thus it conserves all of the potential of the fruit, in addition to its long ageing process.

TASTING NOTES

Nearly opaque in colour, it is a most intense red, with deep reflections and dense legs. Its nose is both potent and rich, full of fruit, over which there flows an aroma of mature fruit and ripe plum, with a sense of delicious chocolate, along with notes of pepper and a few other botanical suggestions.

It is very elegant on the palate, with good volume, round tannins and a very evident maturity to the fruit, it is accompanied by a light touch of anise and a delicious finish.

GASTRONOMY

It is a good accompaniment to game, cheese soufflé, Serra or other fatty cheeses, and to any chocolate desserts.



GRAPE VARIETIES



Touriga Nacional (40%)
Touriga Francesa (30%)
Tinta Barroca (30%)

CONSERVATION



Store the bottle on its side, in a cool, dry and dark place away from light.

TEMPERATURE CONSERVATION



17°C – 18°C | 62,6°F – 64,4°F

AWARDS



91/100 – Wine Spectator 2012, Kim Marcus

Contains sulphites
Alcohol 19,5 %
Total Acidity 4,92 g/dm³ (Tartaric Acid)
pH 3,63
Baumé degree 3,2
Residual sugar 94,2 g/l



DOURO DEMARCATED REGION