



ESTABLISHED 1860

RAMOS PINTO

PORTO

PORTO LATE BOTTLED VINTAGE 2019

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THE WINE

LBV 2019 is a traditional Late Bottled Vintage, unfiltered, without any hot or cold treatment, thus preserving all the existing fruit and presenting a long ageing potential.

THE YEAR

The 2019 winegrowing year was characterised by a very dry climate, with high temperatures in the early months, accelerating the vine's vegetative cycle. The mild temperatures during the summer, combined with cool nights, extended the vegetative cycle, promoting continuous ripening that resulted in balanced maturation and excellent natural acidity. The harvest of red grapes began on August 28th at Quinta da Ervamoira and concluded on October 8th at Quinta do Bom Retiro.

VINIFICATION

The grapes from our Quintas of Bom Retiro (40%) and Ervamoira (60%) are harvested by hand in small containers and taken to the lagar to be crushed by foot. Fermentation lasts from 3 to 5 days, producing a wine with excellent extraction. The wine is then aged in Vila Nova de Gaia, in casks of approximately 15,000 litres. The blend was made in March 2023 and bottled in June of the same year.

TASTING NOTES

The LBV 2019 displays an intense, deep ruby colour, reflecting its youth and vigour. On the nose, it reveals a burst of fruity aromas, highlighting notes of ripe cherry, fresh strawberry, and juicy plum, complemented by delicate floral nuances of rose petals. Freshness is a defining characteristic of this wine, stemming from a year of milder temperatures that ensured balanced grape ripening. This freshness is expressed through a vibrant, well-integrated acidity, which, combined with fine tannins, delivers a lively and harmonious palate. The finish is long, juicy, and elegant, suggesting excellent ageing potential in the bottle.

GASTRONOMY

Pairs beautifully with game, red meat, cheese soufflé, Serra cheese and other fat cheeses, and chocolate desserts.



GRAPE VARIETIES



Touriga Nacional (32%)
Touriga Franca (27%)
Tinto Cão (12%)
Tinta Barroca (10%)
Sousão (7%)
Vinhãs Velhas (12%)

STORAGE

Store the bottle horizontally in a cool, dry place, away from the light.

TEMPERATURE

14°C – 18°C | 57,2°F – 64,4°F

Contains sulfites
Alcohol 19,5%
Total Acidity 4,9 g/dm
pH – 3,57



REGIÃO DEMARCADA