



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO LATE BOTTLED VINTAGE 2011

“A full-bodied, nery wine rich in tannins but fresh and harmonious, with ripe fruit...”

### THE WINE

LBV 2011 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

Generally speaking 2011 was marked by low rainfall and mild temperatures, with the exception of late August and early September when very high temperatures were felt. Germination and flowering occurred two weeks earlier than in 2010, giving rise to great vegetative growth in late April, early May. This advance continued throughout the summer and the harvest was brought forward to the beginning of August, the first time in the history of Ramos Pinto that a harvest started so early.

The wines have a deep colour, with very intense elegant aromas.

They are fresh and well-structured in the mouth, a classic Vintage year.

### VINIFICATION

The grapes from our Ervamoira and Bom Retiro quintas are harvested by hand in small containers and carried to the “lagar” where they were crushed by foot. Fermentation lasted about 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 January 2015 and bottled in April of the same year.

The 2011 LBV is a traditional vintage, with no hot or cold treatment, unfiltered, thus preserving the full potential of the existing fruit, as well as a long ageing process.

### TASTING NOTES

A bright, almost opaque red colour with bluish reflections.

Intense aroma of very ripe raspberries, dry leaf notes and a hint of anise and pepper.

A full-bodied, nery wine rich in tannins but fresh and harmonious, with ripe fruit, notes of gum cistus and hints of dark chocolate and pepper.

Well-structured and long-lasting with fresh tannins, typical of the year, it promises excellent development.

### GASTRONOMY

Goes well with game dishes, red meat, cheese soufflé, Serra or other full-fat cheeses and chocolate desserts.



#### GRAPE VARIETIES

- Touriga Nacional (35%)
- Touriga Francesa (55%)
- Barroca (6%)
- Sousão (4%)

#### CONSERVATION



Store the bottle on its side, in a cool, dark, dry place.

#### TEMPERATURE CONSERVATION



15°C – 18°C | 59°F – 64,4°F

#### AWARDS



- 93/100 – Wine Advocate 2015
- 90/100 – Wine Spectator 2016, Kim Marcus

Contains sulphites  
 Alcohol 19,37 %  
 Total Acidity 4,42 g/dm<sup>3</sup> (Tartaric Acid)  
 pH 3,61  
 Baumé degree 3,2  
 Residual sugar 99 g/l



DOURO DEMARCATED REGION