

# PORTO LATE BOTTLED VINTAGE 2017

Unfiltered

"An intense, young and dense red. Fresh aromas of raspberry and blueberry."



## THE WINE

LBV 2017 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

In the Douro region, 2016-2017 was quite a dry viticultural year and after May there was no relevant rainfall. Average temperatures from March to June were higher. The harvest of white and red grapes in the two sub-regions began earlier than usual and almost simultaneously.

The profile of the 2017 harvest is ripe, rich, and scented. This crop will be remembered for the grapes' speedy maturation and the intensity of the harvest.

### 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 lasts from 3 to 5 days, producing a wine with excellent extract. The wine is then aged in Vila Nova de Gaia, in casks of approximately 15,000 litres. The blend was made in May 2021 and bottled in September of the same year.

The 2017 LBV is a traditional unfiltered Late Bottled Vintage, preserving the existing fruit and with great ageing potential.

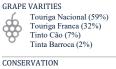
### **TASTING NOTES**

A beautifully intense red in colour, young and dense. Fresh aromas of raspberry and blueberry refined with a citric touch of bergamot and soft violet notes. In the mouth it is fresh, with the pureness of intense fruit, and prominent aromas of red berries and cherries, fresh lavender notes and a rich finish of chocolate and raspberry. Succulent tannins and remarkable acidity which in turn provide freshness and balance followed by a long finish.

### GASTRONOMY

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

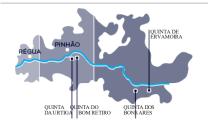




Store the bottle horizontally in a cool, dry place, away from the light.







DOURO DEMARCATED REGION