



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LATE BOTTLED VINTAGE 2014

“...fresh, balanced, very aromatic...”

THE WINE

LBV 2014 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

2014 was atypical in considering the last 30 years, with a mild winter, hot spring and a particularly fresh summer. There was significant rainfall, particularly in the months of January, February, July and September and some weather instability during the summer period, with thunderstorms in June and July. The moderate summer temperatures, with no heatwaves, and cool nights with occasional rain gave the vines the best maturation conditions and produced musts with balanced sugar/acidity and good concentration. The wines are bright in colour, fresh and harmonious with fresh fruit aromas. The 2014 LBV is a good example of the Ramos Pinto style.

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 lasted around 3 to 5 days, producing a wine with excellent extraction. The wine was aged in Vila Nova de Gaia, in seasoned wooden vats of approximately 15,000 litres. The blend was made in June 2018 and bottled in October of the same year. The 2014 LBV is a traditional late bottled vintage, without hot or cold treatments, unfiltered, thus preserving the full potential of the existing fruit and the capacity for extensive ageing in bottle.

TASTING NOTES

Dark red colour, dense, vivid and quite opaque. Intensely perfumed and complex bouquet redolent of wild red berries (cherry, raspberry and blackcurrant) associated with delicate floral notes (violets) and balsamic hints. On the palate, cherry flavours are confirmed and combine with suggestions of cocoa and eucalyptus. A fresh, balanced, very aromatic wine with silky tannins and a fruit driven finish.

GASTRONOMY

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



GRAPE VARIETIES

Touriga Nacional (45%)
Sousão (30%)
Touriga Francesa (10%)
Vinhas Velhas (15%)

CONSERVATION

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

TEMPERATURE CONSERVATION

14°C - 18°C | 57,2°F - 64,4°F

Contains sulphites
Alcohol 19,27 %
Total Acidity 4,47 g/dm³ (Tartaric Acid)
pH 3,62
Baumé degree 3,5
Residual sugar (Glu+Fru) 95 g/l



DOURO DEMARCATED REGION