



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LATE BOTTLED VINTAGE 2009

“...soft and fresh tannins that promise an excellent development.”

THE WINE

LBV 2009 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

2009 was a dry year when compared to the average amount of low rainfall, over the last 30 years, between the months of July to September.

It was a healthy year, with little to no phytosanitation treatments. Maturation ran smoothly until the beginning of the second week of August when very high temperatures were experienced. These conditions led to low production yields and high grape concentration, which gave our wines great expressiveness and intensity.

VINIFICATION

The grapes, harvested by hand in small containers, were carried to the lagares and crushed by foot. Fermentation lasted around 3 to 5 days, producing a wine with excellent structure.

It was aged in Vila Nova de Gaia, in casks of approximately 15,000 litres.

The blend was made in March 2013 and bottled in November of the same year.

The 2009 LBV is a traditional vintage, without any hot or cold treatment, unfiltered, thus preserving the full potential of the existing fruit, as well as a long ageing process.

TASTING NOTES

Intense colour, very opaque, with beautiful violet reflections.

Intense and elegant, rich in aromas of red fruits, mild violet with notes of lavender and pepper. In the mouth it is fresh and harmonious, rich in ripe fruit, with balsamic notes that goes down well with a suggestion of chocolate and pink peppercorns.

Enveloping structure, soft and fresh tannins that promise an excellent development.

GASTRONOMY

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



GRAPE VARIETIES

- Touriga Nacional (70%)
- Touriga Francesa (25%)
- Sousão (4%)
- Tinta da Barca (1%)

CONSERVATION

Store the bottle horizontally on its side, in a Cool, dry place protected from light. Shaded from light.

TEMPERATURE CONSERVATION

17°C – 18°C | 62,6°F – 64,4°F

AWARDS

- 91/100 – Wine Advocate 2015, Mark Squires
- 90/100 – Decanter 2014
- 90/100 – Wine & Spirits 2014

Contains sulphites
 Alcohol 19,33 %
 Total Acidity 4,787 g/dm³ (Tartaric Acid)
 pH 3,59
 Baumé degree 3,2
 Residual sugar 94 g/l



DOURO DEMARCATED REGION