



PORT WINE | PORTUGAL

## LBV 2015

JAMMY . ELEGANT . LONG



*The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 16 and 18°C.*

### THE YEAR

The vine-growing year was excellent in terms of the grape's health. However, due to the dry weather, the vines suffered from water recess prematurely, which caused the growth of small bunches of grapes. Cool nights in August helped the vines to retain some water. The wines produced this year show good concentration of colour, tannins and pronounced acidity.

### VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine.

### THE WINE

LBV's are high quality wines made from one exceptional year, bottled 4 to 6 years after harvest.

### TASTING NOTES

Deep ruby colour with violet hues. Aromas of black jammy fruit, with notes of plum, rock-rose and white pepper. In the mouth it shows vivacity, with flavours of dark chocolate and liquorice combining perfectly with its elegant and well-integrated tannins. Wonderfully long finish with notes of cocoa.

### SERVING SUGGESTIONS

Balancing an intense array of flavours, LBV is ideal for main dishes such as filet mignon. It is a wonderfully versatile wine, perfect with desserts such as chocolate mint cheesecake, pear mille-feuille, or simply enjoyed with medium-strength cheeses.



### VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

### SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

### ALTITUDE

Up to 600 metres.

### GRAPE VARIETIES

Traditional Douro grape varieties, in particular Touriga Nacional, Touriga Franca and Tinta Roriz and Sousão

### TECHNICAL DETAILS

**Alcohol Content** 20%vol  
**pH** 3,58  
**Total Acidity** 4,90 g/dm<sup>3</sup>  
**Reducing Sugars** 91 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

