

LBV 2018 ORGANIC PORT



TASTING NOTES

COLOUR

Dark, bright ruby red with hints of purple.

AROMA

Vibrant youthful scent, notes of dark cherries and plums, with a peppery touch which adds extra complexity.

PALATE

Rich and structured, bold and ripe tannins, great depth. Intense notes of dark fruit, spices, it is balanced by well-structured tannins, leading to a long and firm finish.

LIFE

LBV Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour.

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Nacional (45%),
Touriga Franca (30%),
Tinta Roriz (20%), Sousão
(5%)

SPECIFICATIONS

Residual Sugar - 78 (g/l)
Alcohol - 19,5%
Total Acidity - 4,4 (g/l)
pH - 3,64

WINEMAKING DETAILS

The fermentation occurs with totally destemmed grapes at a temperature of about 27 °C. Before bottling, a gentle filtration happens to avoid major sediment. Decant it if drunk after 2028.

Winemaker: Cláudia
Quevedo