

# PORT WINE

## LBV 2015



**VINTAGE CONDITIONS:** The winter was cold and dry. Spring very hot, with five heat waves and heavy rainfall that replenished the water levels in the soil, allowing a good development of the vines and grapes. The summer was very hot and dry. The harvest started on the 21 August with our ripest parcels, in glorious hot and sunny weather. However, a set of rains fell on the 13th to the 16th of September. 60% of the harvest had been brought in before these rains. With a favourable longer term weather forecast we stopped the harvest for a week, and then restarted on 28th of September with excellent weather and grapes in very healthy condition, improving every day, which allowed us to harvest our best plots at the right time. In this period, some exceptional ports were made..

**VINIFICATION:** The grapes were trodden by foot and fermented in lagares with temperature control at 28°, where a disciplined and intense treading is fundamental for a good final result.

**AGEING:** Five years in old wooden vats of various capacities before bottling, in the cellars of the Quinta in the Demarcated Region of the Douro valley.

**TASTING NOTES:** The powerful primary fruit of this wine is beginning to evolve with age, making this an accessible young LBV, ready to drink now, but capable of ageing and developing for some years. Ideally served as an accompaniment to cheese, dessert, or on its own at the end of a meal. This wine is unfiltered and will continue to develop in the bottle. As a result, it may throw a light deposit and so decanting is recommended.

**GRAPE VARIETIES:** 40% TOURIGA NACIONAL, 40% TOURIGA FRANCESA, 10% TINTA RORIZ, 10% TINTO CÃO

<b>WINE ANALYSIS:</b>	<b>LOGISTIC INFORMATION:</b>	<b>HARVEST:</b> September 2015
Alcohol (% Vol.): 19,5 Total Acidity: 4,7 g/l AT Total Sugar: 89 g/dm <sup>3</sup> pH: 3,55	Carton Case 6 x 750 ml / Weight – 8,5 Kg Carton Case tube 6 x 750 ml / Weight – 9,077 Kg	<b>BOTTLED:</b> June 2020  info@quintadaromaneira.pt www.quintadaromaneira.pt