



ROMANEIRA

QUINTA DA ROMANEIRA UNFILTERED LBV 2011



HARVEST: September 2011

BOTTLED: 2016

AGEING: Five years in old wooden vats, in the cellars of the Quinta in the Demarcated Region of the Douro Valley before bottling.

GRAPE VARIETIES: Touriga Nacional (40%), Touriga Francesa (30%), Tinta Roriz (20%) and Tinto Cão (10%)

SOIL: Schist

VINIFICATION: The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, where a disciplined and intense treading is fundamental for a good final result.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,36

Residual Sugar (g/dm³): 96

Total Acidity (g/dm³): 3,88

PH: 3,77

VINTAGE CONDITIONS: The 2011 harvest was preceded by a cold, wet winter, providing ground water reserves, which allowed a balance ripening of the grapes during the hot, dry summer. At harvest time the grapes were in perfect picking conditions and produced wines which combine wonderful purity and complexity of aroma and flavour underpinned by firm well integrated tannins. The LBV 2011 can be drunk with immense pleasure when young but have excellent aging capacity.

TASTING NOTES: Deep rich ruby color with intense nose of crushed berries and red fruits. Rich and elegant on the palate with spice, raisins and red fruit flavours. Lovely balanced with a velvety but firm tannic structure that's leads to a luscious long finish. 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 need decanting.

ENÓLOGO: António Agrellos

This unfiltered Late Bottled Vintage Port was made from high quality grapes from Quinta da Romaneira. Trodden by foot and vinified in our lagares, as for our Vintage Port, the Romaneira Unfiltered LBV is a classic Port wine, with the structure power and finesse to satisfy the lover of Vintage Port.