

PORT WINE

LBV 2018



HARVEST CONDITIONS: The weather exhibited distinct patterns. It commenced with a dry winter, followed by a period of very cold temperatures and significant rainfall until mid-summer. The latter part of the summer brought about hot and dry conditions. This extended period of warmth, combined with high temperatures and water stress, provided the ideal circumstances for the grapes to develop rich anthocyanins in their skins and achieve perfect ripeness. The grape harvest, which took place from September 5th to October 13th, enjoyed favorable conditions with high temperatures and no rain. This climatic advantage ultimately led to the production of high-quality wines, characterized by well-balanced levels of sugar, acidity, and phenolic compounds.

VINIFICATION: The grapes were crushed by foot to extract the must, and they were then allowed to macerate in the traditional open stainless steel vats, known as *lagares* at the Quinta. This method was chosen to achieve the best extraction of colour, flavours, and phenolic compounds.

AGEING: 5-year maturation process in oak casks, as opposed to the 2-year period for a Classic Vintage. This extended maturation period is the reason behind its name, "Late Bottled Vintage." This longer cask aging delivers a smoother wine, an exceptionally approachable style, making it ready to be enjoyed as soon as it is bottled.

TASTING NOTES: The 2018 LBV unveils a deep rich colour and an impressive aromatic intensity, featuring subtle notes of wild berries and spices. On the palate, it offers a velvety smoothness, underpinned by a robust structure that boasts ample volume and well-incorporated oak nuances. This wine exudes strength and vitality while maintaining a delightful freshness and pure fruit flavours, culminating in an exceptionally long and gratifying finish.

GRAPE VARIETIES: Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão.

WINE ANALYSIS:

Alcohol: 19,5 %
Total Acidity: 4,60 g/dm³
pH: 3,78
Residual sugar: 88 g/dm³
Calories: 148 Kcal/100 ml

LOGISTIC INFORMATION:

Carton Case
6 x 750 ml | Weight – 8,5 Kg

Carton Case with Tube
6 x 750 ml | Weight – 9 Kg

BOTTLING:

October 2023

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