

2000

LBV PORT



APELLATION

Port Wine

VINEYARDS

Terraces and vertical vines

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

70 years

ALCOHOL, VOL%

19,11%

BOTTLING

ANALYSIS

T. Acidity: 4,13 g/dm³

pH: 3,51

Res.Sugar: 88,8 g/dm³

GRAPE VARIETY

Mixed plantings (up to 25 different grape varieties).

VINIFICATION

Grapes are hand picked in small plastic craters.

100 % foot troden in traditional stone "lagares". Natural yeast. Basket press.

Fortified brandy is added to the must at 8° Baumé to stop the fermentation. Wine is bottled without any fining or filtration after two years in wood.

AGEING

Ageing in wood 5 years in Portuguese oak.

TASTING

The addition of grape brandy is made to the free run juice after the natural fermentation has produced around 4 to 6 degrees of alcohol. This raises the alcohol contents of the final wine to around 20% /by volume) and leaves a natural residual sugar of 3,2 to 4 degrees Baumé (1 degree Bé = 17 gr. of sugar) depending on the final decision of the winemaker.

The wine is then put into 9.000 litre vats where it ages for two years before bottling. Vintage Port is always bottled without any fining or filtration, thus throwing a deposit after a few years in bottled. It can be aged in the bottled for many years.

"Fabulous aromas of crushed berries and flowers follow through to a full-bodied palate, with sweet fruit and a soft, round tannin structure."

WINEMAKERS

Dominic Morris and Susana Esteban.

