

DUORUM LBV - Late Bottled Vintage 2018

Denomination

DO PORTO

Type

PORTO LBV - LATE BOTTLED VINTAGE

Grape Varieties

Mainly field blend from very old vines: Touriga Nacional (40%), Touriga Franca (40%), Tinto Cão (10%) and

Sousão (10%)

Region

Douro

Soil Type

Schist

Harvest

By hand to small cases of 15 kg

Vinification

Pre-fermentative maceration at controlled temperature of 10-12°C. Fermentation takes place in stainless steel lagares (troughs) with robotized treading at controlled temperature not exceeding 30°C, in order to obtain the greatest extraction possible of skin constituents. The aromatic intensity and elegance originate from the grape varieties Touriga Franca and Touriga Nacional, as well as from many other noble varieties from very old Douro vineyards with more than 100 years old. Sousão contributes for the wine's structure and concentration and Tinto Cão for its freshness and elegance.

In order to enhance the quality and the desired wine profile, a strict selection of spirits has taken place and marks the difference through its organoleptic elegance. The various aromas together with the strong extraction have originated the intensity and elegance of an LBV.

Ageing

Maturation/Elevage in 640 liters French oak barrels four 2 years. Racking, analysis and regular tastings take place during this period in order to follow closely the evolution of the wine and define the final blend.

Alcohol

20% vol.

Total acidity

4,2 g/l (tartaric acid)

Residual sugar 110 g/l

Tasting notes

Deep red colour with dense violet tones. Intense and elegant aroma dominated by ripe black fruits like blackberries, prune and cassis, also showing balsamic aromas of rock-rose, resin, cedar and other exotic woods. Also present tertiary aromas from its age and maturity

that contribute to its aromatic complexity

Full bodied with great structure, well balanced acidity, and with firm, ripe and well integrated tannins. These characteristics make for a very persistent, harmonious

and elegant finish.

