

2013 LATE BOTTLED VINTAGE PORT



COUNTRY	Portugal
APPELLATION	Porto
VARIETAL	Old Vines Field Blend
ALCOHOL	20.0%
TOTAL ACIDITY	4.2 g/l
pH	3.80

TASTING NOTES

A port of deep ruby color with intense aromas of plums, fresh berries and liquorice revealing immense complexity. Very fruity on the palate, with round tannins in a perfectly balanced structure.

WINEMAKING & AGING

Late Bottled Vintage Ports unlike vintages are only bottled 4 years after their aging period in oak. This process of late bottling allows the wine to benefit from oxygenic evolution in large barrels making them soft, round and enjoyable to drink now. The LBV Port has been an alternative for vintage port lovers who prefer not to wait for long-term bottle aging.

FOOD PARING

Pair this brilliant LBV Port with blue chesses, manchego and dark chocolate desserts.

This Late Bottled Vintage Port is ready to drink, yet it will also benefit from patient cellaring . Serve at

89 POINTS | WINE SPECTATOR

May 31st, 2020
