

REAL COMPANHIA VELHA

ROYAL OPORTO LATE BOTTLED VINTAGE

<i>Wine</i>	Royal Oporto Late Bottled Vintage
<i>Varieties</i>	Old Vines Field Blend & Touriga Nacional
<i>Year</i>	2015
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	45.000 Bottles (750ml)

*Store bottles in a cool, dry place, away from direct light (16°C). Serve at 16°C..
This Late Bottled Vintage Port can be enjoyed while young, yet it has enormous potential to age in bottle. An ideal partner for Blue Cheese.*

Port Wine

Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all natural sugars in the wine and allows the development of a licious texture.

Royal Oporto Late Bottled Vintage

Although made from one specific Vintage, as shown on the label, LBV's (on the contrary to Vintage Ports) are bottled between the fourth and sixth year of ageing. This longer ageing period ensures a smoother and rounder palate, making this wine enjoyable for immediate consume. The Royal Oporto LBV is an example of the classic Real Companhia Velha style. The Old Vines of Quinta das Carvalhas contribute with power and structure, while Quinta de Cidrô's Touriga Nacional unveils the elegant side of this blend.

The Year 2015

2014 was characterized by both: the high levels of precipitation, mostly during the months of January, February, July and September, and a significant climatic instability during the summer period with thunderstorms occurring in the months of June and July. As a consequence of the climatic conditions, grape maturation tests were showing a two-week advance in the plants' phenology, with grapes revealing good levels of sugar and acidity. Rainfall registered in mid September caused a delay in the harvest up to mid October. Although faced by difficult conditions during the harvest period, the grapes showed well and this ended up being a good year. The wines are not the most concentrated the Douro has seen, nevertheless they reveal themselves very fresh and elegant.

Wine Making & Ageing

The Ports destined for the LBV blend all begin their fermentation process in traditional stone lagars where we press the grapes by foot. This allows a constant extraction for power and structure. The Port then ages for a period of 4 to 6 years in oak vats.

Tasting Notes

A deep and dark coloured LBV with notes of red fruit and raisins complexed with berries and spice. Very fine on the palate, with firm and round tanins showing a very solid structure, and finishing off elegantly with great fruit character.

Technical Information

Alc./Vol.:	20%
Baumé:	3.3
pH:	3.7
Total Acidity:	3.7 g/l

