

PORTO SILVA REIS LATE BOTTLED VINTAGE

<i>Wine</i>	Silva Reis White
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	2012
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	8.000 bottles (750ml)

Store bottles in a cool, dry place and away from direct light. Serve at 16°C. This luxurious LBV is a great partner for strong blue cheeses, game dishes and classic dark chocolate desserts.

Porto Silva Reis

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

The Silva Reis Late Bottled presents a differentiating Vintage style, through a Port of great quality, produced solemnly in good years and made from one specific Vintage as shown on the label.

For the LBV's fermentation takes place in the stone *lagares* followed by the traditional treading by foot, which, ensures greater yet softer extraction for the necessary concentration. Ageing occurs in oak vats for a period of 4, on the contrary to a Vintage Port, which ages only 2 years.

Technical Information

Alc./Vol.:	20%
Baumé:	3,4
V. Acidity:	0.23 g/l
Total Acidity	4.35 g/l
Total Natural Sugar:	102 g/l

The Year 2012

In 2012 we had the driest winter (December to February) in the last 40 years. The drought was slightly reduced in April and May. Due to March temperatures, the bud break occurred within the average dates, a delay was then verified until the beginning of the blossoming, which was stimulated by the sudden temperature rise, happening around the 25th May.

Later, the low temperatures delayed the vegetative cycle again, which lasted until the beginning of the harvest.

The main characteristics of 2012 were the low levels of water in the soil, conditioning the vigour of the plants and strong coulure and millerandage. The grapes arrived at the winery in perfect conditions, with excellent ripeness, concentration and acidity.

Tasting Notes

The Silva Reis LBV presents a very balanced and intense nose with notes of black cherry and suggestions of cistus combined with dark chocolate and discrete hints of oak. Very powerful and concentrated, with great fruit character showing depth and grip, with a long lasting, finish highlighted with by a lingering acidity.

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