Quinta da
VALEIRA

ORGANIC

LBV PORT



TASTING NOTES

COLOUR

Dark, bright ruby red with hints of purple.

AROMA

Vibrant youthful scent, notes of dark cherries and plums, with a peppery touch which adds extra complexity.

PALATE

Rich and structured, bold and ripe tannins, great depth. Intense notes of dark fruit, spices, it is balanced by well-structured tannins, leading to a long and firm finish.

GRAPE VARIETIES

Touriga Nacional (45%), Touriga Franca (30%), Tinta Roriz (20%), Sousão (5%), All from the organic vineyards at nearby Quinta da Trovisca.

LIFE AGEING

LBV 2018 Organic Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour.

TECHNICAL INFORMATION

SPECIFICATIONS

Alcohol — 19,5%
Acidity — 4,4(g/l)
pH — 3,64
RS — 78(g/l)

WINEMAKING DETAILS

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards. The fermentation occurs with totally destemmed grapes at a temperature of about 27ºC.

Before bottling, a gentle filtration happens to avoid major sediment. Decant it if drunk after 2028.

Winemaker: Cláudia Quevedo