



OSBORNE PORTO

LATE BOTTLED VINTAGE



CHARACTER

“Osborne Ports are guardians of a deeply-rooted tradition, wines with an adventurous soul for unhurried moments. Rich in character are extremely layered, long and luscious”.

- **ORIGIN:** D.O. Porto. Vila Nova de Gaia, located North-West Portugal.
- **BLEND:** A perfect and harmonious blend of Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela and Tinta Barroca, from the Douro Valley vineyards, planted on terraces cut into schistous rock on the steep hillsides.

CRAFTING & AGING

This special and unique wine is only crafted in very special years.

The grapes are partially destemmed and then trodden for up to 12 hours by teams of workers. Fermentation is carried out in stainless steel vats at a controlled temperature with continuous pumping over, *remontage*, to maximize the extraction of color and flavours. Once the wine achieves 6%-9% abv, spirit at 77% from wine distillation is added. The fermentation stops, leaving a natural sweetness in the wine.

In the spring following the vintage, the wine is transferred to the traditional 550 litre Port casks, called “pipes”, where it’s aged for 5 years followed by extended bottle aging.

SENSORY ENJOYMENT

FRUITY & CONCENTRATED

- **LOOK:** Dark purple color, almost opaque with pronounced viscosity.
- **AROMAS & FLAVOURS:** Highly intense aromas of ripe young red and dark fruit. Deep and intense although very elegant, rich in character and aristocratic structure with exuberant notes of jammy blackberries, violets and cassis. Lingers on the palate seemingly forever.

SERVING & GASTRONOMY

Charming as an aperitif, Osborne Late Bottled Vintage Port makes a lovely partner to rich chocolate desserts like chocolate fondant or brownies accompanied with some red berries.

This wine will maintain its character in bottle for 5-10 years after bottling.



SINCE 1772

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www.osborne.es