



PORTO FERREIRA LATE BOTTLED VINTAGE 2016

TYPE: Fortified **CATEGORY:** Late Bottled Vintage **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Porto Ferreira Late Bottled Vintage (or LBV) is a high quality port that combines the unique characteristics of the year in which it is produced. It can be enjoyed immediately or after ageing in the bottle, as preferred. LBV Port Wines are single-harvest wines, bottled between the 4th and 6th year after harvesting.

TASTING NOTES LAST TASTED: 2020

A deep ruby colour. Intense aroma of good complexity, with very present black fruits, slight shrub, balsamic truffle and undergrowth notes, and hints of spices, like pepper and curry, with a slight stoniness, which gives it great harmony. An excellent body on the palate and marked acidity, very good quality tannins, black fruit and spices of pepper, with a highly complex, elegant finish.

HARVEST YEAR

Dry and mild winter. Constant rain that started towards the end of the winter persisted into spring, accompanied by periods of low temperatures. These factors contributed to an abnormal incidence of grapevine diseases, affecting flowering. The summer was mild, with generally cold nights, which contributed to a long, balanced end of maturation, allowing high quality wines to be produced.

WINEMAKER: Luis Sottomayor

VARIETIES:

41% Touriga Franca, 33% Touriga Nacional, 15% Tinta Roriz, 6% Tinta Barroca, 5% Tinto Cão

WINEMAKING

The grapes were selected from plots at the Quinta do Porto and Quinta do Caêdo, and also from certain farmers who have been working with us for a long time. It was vinified at the Quinta do Seixo Winery, using traditional Port Wine technology, with treading in granite winepresses and controlled temperature, to obtain the extraction of compounds that contribute to the colour, aroma and flavour of the wine.

MATURATION

After the harvest the wine remains in the Douro region. It is transported to Vila Nova de Gaia the following spring, beginning the usual ageing process in oak vats. During this period, it is frequently subjected to racking, analyses and tastings, which allows its evolution to be monitored. The final blend was made after the selection of wines whose characteristics reach the style level of L.B.V. Ferreira.

STORE

Keep the bottle in a horizontal position, away from light and heat. An improvement in quality can be expected with bottle ageing. Its longevity can be estimated at 10 to 15 years after bottling.

SERVE

The formation of a deposit in the bottle is natural. It is recommended, after the 2nd year of bottling, that the wine be decanted before it is drunk. Serve at 16-18° C.

ENJOY

Ideal with cheese and rich chocolate desserts, fresh fruit, or red fruit and wild berry tarts.

TECHNICAL DETAILS

Alcohol: 20% ±0,5 | Total Acidity: 4,6 g/L ±0,5 (tartaric Acid) | Total Sugars: 100 g/L ±10 | pH: 3,6

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 10 g | Energetic Value: 655 kJ/157 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2020-10-08

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal



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PORVID



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