



PORTO FERREIRA LATE BOTTLED VINTAGE 2015

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

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

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Ferreira Late Bottled Vintage Porto (or LBV) is a high quality Porto Wine that combines the unique characteristics of the year in which it was borne with a versatility that allows it to be appreciated immediately or aged in the bottle, according to preference. LBV Porto Wines are single harvest wines that are bottled 4-6 years after the harvest.

TASTING NOTES

A deep, almost opaque, ruby colour. An aroma of very good intensity with balsamic notes of resin, cedar and tobacco box, flowers, rock rose, red fruits, truffles, forest-floor, spices, black pepper and a slight minerality that confers great complexity. Powerful on the palate, with prominent tannins of great quality, as well as further notes of black fruit, pine needles and resin that invite a very balanced finish.

HARVEST YEAR

2015 was a dry year for the majority of the vegetative cycle, with March registering 50% less rainfall than usual. Between April and May, temperatures were above average. Three heatwaves were recorded during June and July, with maximum temperatures exceeding 40°C, and this affected the vine and the maturation of the grapes. These conditions led to a lag of roughly 1-2 weeks in the vegetative cycle.

WINEMAKER: Luis Sottomayor

VARIETIES:

45% Touriga Franca, 32% Touriga Nacional, 15% Tinta Roriz, 8% Tinta Barroca

WINEMAKING

This wine was produced using "traditional" Porto Wine technology. After soft-crushing, alcoholic fermentation took place. During this phase, the wine underwent gentle maceration, via treading in traditional granite lagares at controlled temperatures, to ensure the inherent qualities present in the grapeskins were extracted.

MATURATION

After the harvest, the wine remained in the Douro. It was subsequently transported to Vila Nova de Gaia the following spring, where it aged in the customary manner in oak casks. During this period, it was subject to racking, analysis and tests to monitor its evolution. The final blend was made after careful selection of the wines to ensure their characteristics were befitting of a Ferreira LBV.

STORE

Store the bottle horizontally in a cool place away from light. It is envisaged that the wine's quality will improve if it is aged in the bottle. Its life span is estimated at between 10-15 years after bottling.

SERVE

Over time, a natural deposit will form in the bottle. After its second year in the bottle, it is recommended that this wine be stored vertically the day before opening, and decanted prior to consumption. Serve at between 16°C-18°C.

ENJOY

This wine pairs wonderfully with cheeses and rich chocolatey desserts, fresh fruit and wild berry tarts.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,5 g/L (tartaric acid) | Total Sugars: 98 g/L | pH: 3,33

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 9.8g/100mL | Energetic value: 155kcal (649 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 Fax: +351-227 833 719
v4. 2019-11-26

Email: info@portoferreira.com
Website: www.sograpevinhos.com



PORVID



BE RESPONSIBLE. DRINK IN MODERATION.

