

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Late Bottled Vintage

Douro, Portugal
Vintage: 2015

D	94	WA	93	WS	91	WE	91
---	----	----	----	----	----	----	----

Overview

A late-bottled vintage port is a single-vintage blend that has been aged four to six years in oak casks, unlike a vintage port which ages only two years in wood before bottling. As a result of this extended wood contact, LBV ports have mature, fruity flavors at a younger age, offering much of the character of a vintage port without the wait and at a lower price point. Young and elegant, this delicious LBV 2015 represents the Ramos Pinto style.

Winemaking

The grapes from our quintas of Ervamoira and Bom Retiro are harvested by hand in small containers and taken to the lagar to be crushed by foot. Fermentation lasted around 3 to 5 days, producing a wine with excellent extraction. The wine was aged in Vila Nova de Gaia, in seasoned wooden vats of approximately 15,000 litres. The blend was made in June 2018 and bottled in October of the same year. The 2015 LBV is a traditional late bottled vintage, without hot or cold treatments, unfiltered, thus preserving the full potential of the existing fruit and the capacity for extensive aging in bottle.

Tasting Notes

Great concentration of color. Lively shades of ruby, opaque and very dense. Fresh red fruit aromas such as strawberry, raspberry and red cherry have the first impact. Notes of lavender and cloves add to the complexity of the wine. This unfiltered LBV is soft, engaging and brimming with energy. Rich and dense with underlying black fruit on the mid-palate. Tannins are noticeable yet well integrated, followed by a long flavorful finish.

Harvest Notes

In the Douro region, 2014-2015 was an extremely dry year. A cold, dry winter was followed by an atypically hot spring, with great peaks of heat in May and at the end of June, which speeded up the vegetative rhythm. However, water reserves in the soil and the cool nights experienced throughout the summer enabled the grapes to ripen smoothly and progressively. The harvest of the grapes for Port wine began in the upper Douro at Quinta da Ervamoira on August 27th and ended on September 30th at Quinta do Bom Retiro, located in the Cima Corgo.

Food Pairing

Goes well with game dishes, red meat, cheese soufflé, Serra cheese or other fatty cheeses and chocolate desserts. Serve between 14° and 18°C. Store the bottle horizontally in a cool, dry place, away from the light.

TECHNICAL INFORMATION

Varietals: 62% Touriga Nacional, 28% Touriga Franca, 5% Vinhas Velhas, 3% Barroca, 2% Sousão
Wine Alcohol: 19.44%
Titratable Acidity: 4.5 g/L
pH: 3.60
Residual Sugar: 95 g/L