

# MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

**RAMOS PINTO**  
PORTO & DOURO



Ramos Pinto

## Late Bottled Vintage

Douro, Portugal  
Vintage: 2018

### 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 2018 represents the Ramos Pinto style.

### Winemaking

The grapes from our Quintas do Bom Retiro (55%) and Ervamoira (45%) are harvested by hand in small containers and taken to the lagar to be crushed by foot. Fermentation lasts from 3 to 5 days, producing a wine with excellent extract. The wine is then aged in Vila Nova de Gaia, in casks of approximately 15,000 liters. The blend was made in March 2022 and bottled in September of the same year.

### Tasting Notes

A very concentrated ruby red color, almost opaque at the core. A young, fresh aroma, revealing concentrated red fruits. Notes of ripe cherry, raspberry and black plum, combined to perfection with eucalyptus and a slight hint of cedar. In the mouth we observe notes of cherry and plum, sweet red berries and hints of bergamot, supported by meaty and silky tannins. A wine that is enveloping and harmonious and with exuberant charm.

### Harvest Notes

In the Douro region, the winter of 2018 was cold and dry, with low rainfall. The rain finally came with the onset of spring, falling copiously and intensely, while temperatures were cool, both delaying the harvest and hindering work on the vineyards. August and September were hot and dry, which resulted in a perfect state of maturation. The 2018 wines are characterized by their freshness and perfect balance.

### 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:** 42% Touriga Nacional, 26% Touriga Franca, 12% Barroca, 12% Sousão, 4% Tinta Cão, 4% Tinta Roriz

**Wine Alcohol:** 19.4%

**Titrateable Acidity:** 4.8 g/L