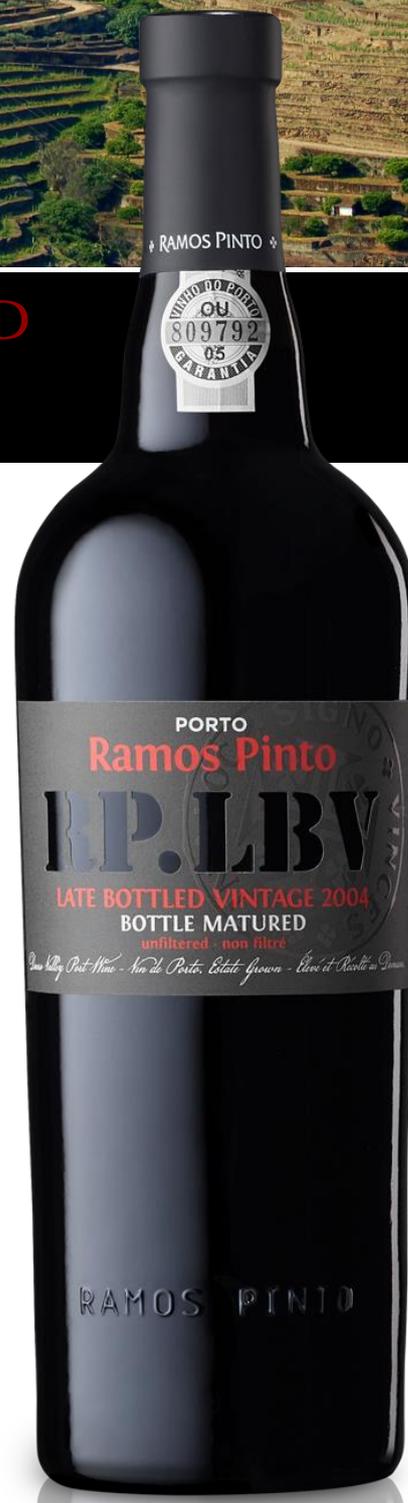




PORTO LBV 2004 BOTTLE MATURED RAMOS PINTO



THE YEAR

The 2004 harvest was preceded by an extraordinary winegrowing year: the very damp months of October and November 2003 were followed by an abnormally dry start to 2004. In August, the vines were in excellent condition but there was a strong hydric stress. Finally, the improbable happened: a good rainfall in August. This rain was also accompanied by relatively low temperatures for the Douro, resulting in much slower ripening. The unstable weather in early September, which could easily have damaged the grapes, was followed by a long sunny period, with daily temperatures of around 30°C. The harvest took place without a drop of rain.

VINIFICATION

The grapes, picked manually and placed in small containers, are taken to the lagares, where they are trodden by foot. Fermentation lasts for 3 to 5 days, producing a wine with an excellent extraction. The wine is aged in Vila Nova de Gaia, in approximately 15,000-litre vats. The blend was made in February 2008 and was filled in May of the same year.

The LBV 2004 is a traditional LBV that does not undergo any hot or cold treatment or filtration. This retains the full potential of the existing fruit as well as a long ageing process.

TASTING NOTES

Still very intense red centre with a lighter garnet outer rim. Somewhat closed on the nose, which slowly reveals notes of cherry, ripe black plums and hints of dark chocolate, cocoa and tobacco. A full-bodied wine on the mouth with lively flavours of quince, chocolate, fruit liquor and dried fruits. Smooth, yet present tannins and long, harmonious finish. This LBV should open up and reach full bloom over the next decade with further room to improve for several more years. It currently throws some crust and should be decanted prior to serving.

GASTRONOMY & STORAGE

A good accompaniment to game dishes, cheese soufflé, *Serra* cheese or other full-fat cheeses and chocolate desserts. Serve between 17° and 18° C. Store the bottle on its side, in a cool, dry and dark place.

TECHNICAL DETAILS

Grapes Varieties:	Touriga Nacional (30%)	Alcohol 19,5% vol.
	Tinta Roriz (45%)	Total Acidity 4,95 g/dm3 (Tartaric Acid)
	Tinta Barroca (25%)	pH 3,69
		Baumé Degree 3,4
		Residual sugar 91 g/l

Contains Sulphites



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