

## 2009 BOTTLE-MATURED LATE BOTTLED VINTAGE PORT



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

### THE WINE

The Warre's 2009 Late Bottled Vintage (LBV) was matured in wood during four years after which it was bottled in 2013 without any fining or filtering. It was then aged in bottle for another eight years in the Warre's lodge in Vila Nova de Gaia prior to being offered for sale. It is usual for Warre's LBVs to continue ageing in bottle in the Warre's lodge for a longer period than required, i.e. 4 years in bottle, after four years in wood. This prolonged ageing, first in wood and then in bottle is key to the development of the sumptuous nose and flavours that lend this Port a style and complexity akin to that of Vintage Port. Most LBV Ports produced today are matured exclusively in wood and filtered before bottling and placed on the market without any bottle ageing. Warre's traditional method of maturation, marrying both wood and bottle-ageing, distinguishes it from most other LBVs currently available.

### YEAR AND HARVEST OVERVIEW

2009 was the third dry year in succession in the Douro and at Quinta da Cavadinha by the end of the growth and maturation cycles in September, we had 40% less rain than normal. There was virtually no rain to speak of during July, August and September, but fortunately 40 mm came down in June and this was decisive, proving to be just enough to sustain the vines through the summer. Although summer temperatures were typically high, they were just below average during July, which helped to reduce the vine's hydric stress. Inevitably yields were right down, by one third across our family's vineyards where the vines produced an average of just 700 g of grapes each. This led to the smallest vintage in the Douro since 2000. The upside of the dry conditions was the virtual absence of vine disease and the berries reached the wineries in excellent condition.

*Charles Symington, Douro, October 2009*

### WINEMAKER

Charles Symington

### TASTING NOTE

Lifted and intensely fresh blackcurrant and black cherry aromas, wrapped in secondary notes of mint and pine resin. Succulent, concentrated palate, simultaneously rounded and silky smooth. This wine is pure seduction, with alluring flavours of blackberry and cacao, punctuated by peppery tannins that provide a spicy and firm structure. Irresistible to drink now, though it has bags of life left in it. Although a big, generous wine, this 2009 displays Warre's signature elegance and balance.

*Symington tasting room, Spring 2021*

### PROVENANCE · GRAPE VARIETIES

Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada. The principal component varieties were the Touriga Nacional and Touriga Franca, whilst the old mixed vines also made their usual contribution.

### STORAGE AND SERVING

Bottled with a driven cork (as with Vintage Port), the bottle should be stored horizontally and somewhere with a cool, constant temperature. As the wine is unfiltered, it will create a natural deposit and should therefore be decanted before serving. Stand the bottle upright about half an hour before pulling the cork and pour the wine into a decanter until the first traces of sediment appear. This Port accompanies a wide selection of cheeses, such as blue cheese (Stilton, Roquefort, etc) as well as sweet desserts and dark chocolate.

### WINE SPECIFICATIONS

Alcohol: 20% (v/v 20°C)  
Total Acidity: 4.4 g/L (tartaric acid)  
Baumé: 3.6°  
pH: 3.65  
Allergy advice: Contains sulphites  
Compatible with vegetarian and vegan diets