

LBV 2012

FERREIRA, DOURO, PORTUGAL



HARVEST & VINTAGE NOTES

Porto Ferreira Late Bottled Vintage (LBV) is a single harvest wine, bottled 4 to 6 years after the vintage. 2012 was the driest of the last 40 years. Severe drought conditions in the first months of the year improved slightly in April and May. The cool, dry year certainly had a significant impact upon the maturation of the grapes, but its excellent sanitary conditions enabled good harvest management and a great organoleptic balance, which in turn enhanced the quality of the wines.

Grapes were collected by hand. Fermentation took place in presses and stainless steel tanks. The addition of wine spirit after three days effectively ending the process. The wines selected for the 2012 vintage were transported to traditional wine cellars in Vila Nova de Gaia, where they aged for 4 years in oak wood barrels. The gradual and balanced evolution of these wines was monitored by Ferreiras winemaking team. After numerous tests, the team made the final blend which was bottled without cold stabilizing treatment, which explains the natural formation of deposits over the years.

The final wine is a deep, almost opaque, ruby color with intense and complex aromas of blackberries and plums. Peppery, with hints of cocoa and chocolate, and mild balsamic aromas of cedar and resin. Full-bodied, with well-integrated acidity and lively tannins, notes of black fruits, cocoa and chocolate. A very long and balanced finish.



WINEENTHUSIAST
MAGAZINE
RV, Wine Enthusiast, 2017

FERREIRA
ESTD 1751

PORTO

WINEMAKER: Luís Sottomayor

GRAPES: 40% Touriga Franca, 30%
Touriga Nacional, 15% Tinta Roriz,
10% Tinta Barroca, 5% Tinto Cão

ALCOHOL: 20.5%

RESIDUAL SUGAR: 90 g/L

PH: 3.39

TOTAL ACIDITY: 4.6 g/L

ANNUAL PRODUCTION:
1,250 cases x 12/750ml

