



CALEM
ESTD PORTO 1859

VINHO DO PORTO | PORTUGAL

LBV 2019

INTENSO . ASSERTIVO . LONGO



THE YEAR

The vine-growing year was excellent in terms of the grape's health. However, due to the dry weather, the vines suffered from water recess prematurely, which caused the growth of small bunches of grapes. Cool nights in August helped the vines to retain some water. The wines produced this year show good concentration of colour, tannins and pronounced acidity.

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine.

THE WINE

LBV's are high quality wines made from one exceptional year, bottled 4 to 6 years after harvest.

TASTING NOTES

Deep and opaque in colour. Fresh notes of red fruit with hints of bergamot, spice and a suggestion of menthol. Intense on the palate with very fine yet firm tannins; assertive and enduring acidity which unfolds into an array of aromas and flavours. A classic of wide complexity, with an intense and persistent finish.

SERVING SUGGESTIONS

Balancing an intense array of flavours, LBV is ideal for main dishes such as filet mignon. It is a wonderfully versatile wine, perfect with desserts such as chocolate mint cheesecake, pear mille-feuille, or simply enjoyed with medium-strength cheeses.



VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

SOIL

Schistose-sandstone (greywacke), interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

50% Touriga Franca, 25% Tinta Roriz, 20% Touriga Nacional and 5% Sousão

DETALHES TÉCNICOS

Alcohol 20% vol.
pH 3,59
Total Acidity 4,6 g/dm³
Total Sugars 96 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 16 and 18°C.



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