



## **LBV 2011**

### **Adega History:**

Founded in 1864 by a traditional Douro Family, Quinta Santa Eufemia, now managed by the fourth generation of the family, situated on the left side of the river Douro, with over 50 hectares under vines, produces fine old Ports and Douro Wines.

**Vineyard location:** Lamego – Quinta de Santa Eufémia

**Appellation:** D.O. Douro

**Varietal Composition:** 50% Touriga Nacional (19-year-old vineyard)

30% Tinta Roriz (New Vineyard)

20% Touriga Franca (19-year-old vineyard)

**Winemaking:** Grapes were handpicked with 14.5° Baume graduation. The fermentation occurs in a granite treading tanks (lagares) with a capacity 5000 kg. The grapes are fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. The wine then spent six months in stainless steel tanks where it undergoes a natural decantation process. Thereafter, the wine is transferred to wooden tanks with a capacity of 5000 liters where they are kept for about 4 years in a reductive environment. Bottled in 2016.

**Tasting Notes:** Color is very dark ruby. The nose is intense full of mature fruit/compote such as red currant and plums. It is spicy (cinnamon and licorice) with mineral notes. Overall very structured with young red fruit notes that are very present, tobacco leaf, leather with a hint of cacao.

Tannins are present and show a great aging potential. The LBV is young and definitely showing complexity.

**Alcohol:** 19.5%

**Production Volume:** 3,000 – 4,000 Bottles

**Storage recommendation:** In horizontal position in a dark and cool place (54/57°F)

**Winemaker:** Alzira Viseu de Carvalho