



QUINTA DAS
CARVALHAS

PORTO LATE BOTTLED VINTAGE

ABOUT THE WINES

Late Bottled Vintage Ports are wines of excellent quality, originating from a single harvest indicated on the label. These wines are bottled between the fourth and sixth year after the harvest—unlike Vintage Ports—and benefit from considerable ageing in oak vats, which gives them a smoother palate, ideal for consumption while still young. The LBV from Quinta das Carvalhas is produced from selected parcels of old vines, planted on the estate nearly a century ago.

AGEING AND BLENDING

The grape clusters are destemmed, and the grapes are lightly crushed before being directed to the lagar. The alcoholic fermentation process begins spontaneously after a few hours of foot treading or gentle remontage. When about half of the sugar has fermented, the fortification process begins. In the spring, the wines are transferred from the cellar in the Douro to the ageing warehouses in our cellars in Vila Nova de Gaia. The wines dedicated to the LBV blend are aged in old oak vats for a period of 4 years before bottling.

WINE PROFILE

Typically, the LBVs from Quinta das Carvalhas are very refined wines, ruby in color with violet hues. On the nose, they present notes of blackberry, licorice, rockrose, and dark chocolate, in a very elegant and appealing profile. On the palate, the elegance remains, with a rich concentration of flavors, yet supported by firm and vibrant tannins that provide balance and good gastronomic potential. They are long, fresh wines, full of fruity flavors.



Dark chocolate with fleur de sel, or chocolate cake with a berry topping. Stilton cheese or Serra cheese with cherry or blackberry jam, or even game dishes.



The bottle should be stored upright, protected from light and heat. Serve between 14 to 16°C.



Our LBVs are unfiltered, so we recommend decanting before serving.

