

PORT WINE

Quinta do Javali LBV Port 2016



Tasting notes

Color filled with dark halo.

Nose dominated by notes of ripe black fruits, jams associated with prunes and figs, and balsamic with hints. In the mouth, are confirmed notes of ripe black fruit. The structure is striking, with a strong presence, very similar to the wine category Vintage.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Sousão.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are partially stripped before being trodden in winepresses. Aged at least 2 years in wood. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 19,5
- Baumé: 3,0
- Total acidity (g/dm³): 5,3
- pH: 3,65

Production

1800 bottles 75 cl

100 bottles 150 cl

