

Romariz LBV Port

Romariz

Portugal - Douro

Romariz LBV was developed to satisfy the demand for a high quality ready to drink alternative to Vintage Port for everyday consumption. Unlike Vintage Port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled.

Deep, dark purple with a rich red rim.

Bright, fruity nose, full of red cherry, damsons and a very elegant underlying spice.

On the palate, the ripe, red fruit is further accentuated with morello cherry, notes of eucalyptus, blueberry and subtle hints of mocha.

The finish is bright, with lingering notes of raspberry, lovely acidity and silky tannins.

RS: 105g/L

Total acidity: 3,80 g/L

Specifications

Varietals	Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Roriz, Tinta Barroca
Vinification	Late bottled vintage (LBV) ports are made from grapes of a single vintage. Crushing, no destemming. Maceration and fermentation in stone lagares or stainless steel tank (3 or 4 days), with skins. Temperature approx.. 25°C. Fermentation is stopped with Grape Spirit. Ageing in nature large oak vats. Bottling after 4 to 6 years
Pairings	A delicate softness and goes particularly well with nuts, almonds and cheese.



Codes, Weights and Measures

UPC	7 84585 00280 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00280 8
Case Weight	20
Cases/Pallet	48
Layers/Pallet	8
SRP	\$ 32.99 USD 750mL Bottle

Reviews and News

2012 Romariz LBV Port - 90 PTS - IWR