



QUINTA DAS TECEDERAS LATE BOTTLED VINTAGE 2014

On the left bank of the Douro, in the heart of the Cima Corgo sub-region, we find Quinta das Tecedeiras, an estate where year after year we produce a diverse range of distinctive Port Wines. This Late Bottled Vintage blends elegance, power, complexity and class, resulting from the mixture of more than 10 traditional Douro grapes. In the interests of maintaining its character, this LBV has not been filtered, so we recommend decantating. Serve at a temperature between 16°C and 18°C.

TERROIR

Located at the heart of the Douro Wine making region, on the left bank of the river, some 5km upstream from the town of Pinhão, the Tecedeiras vineyards are literally bathed by the Douro and the estate's terroir would be a dream-come-true for most winemakers eager to make outstanding, top-quality wines. The sloping, terraced vineyards of schist face North and West at altitudes between 90m and 190m. Here grapes ripen evenly and with a high concentration of flavours and aromas. When the estate was restored in the late 1990s, great care was given to maintain several plots of old vines which produce the estate's best d.o.c and Port wines. There is a multitude of grape varieties, though six traditional Douro grapes are dominant: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão.

TASTING NOTES

Colour: deep, intense ruby.

Nose: intense aromas of ripened red fruit, light traces of dried fruit - plums and sultanas, and hints of menthol which add an overall refreshing note.

Palate: full-bodied, muscular and rich in tannins. Harmonious and appealing, full of ripe fruit, with herbal hints of broom and finish of dark chocolate. Promises to age well.

Pairing: one option is to drink it by itself, with no food to interfere with its pure taste. But sharper cheeses like Portuguese 'Serra da Estrela' cheese, stronger Cheddar, Stilton or aged Gouda tend to harmonize well with LBV's fruity freshness.

For chocolate lovers, LBV is a must: petit gateau, Sachertorte, dark, bittersweet chocolate mousse are all perfect partners. Or you can try poached or baked pears, fruit tarts, cashews, walnuts or hazelnuts.

VINIFICATION

Manual harvest, transport in small boxes to avoid crushing and damaged fruit. In the cellar, grapes are fermented traditionally in granite "lagares" with regular foot-treading. After spirit is added, the wines are stored in barrels until bottling. This batch was made in February, 2018 and was bottled in April of the same year. This Tecedeiras LBV is a traditional Late Bottled Vintage with no temperature control and no filtering, thus maintaining the full potential of its fruit and guaranteeing longevity.

Winemaker: Carlos Lucas

Alcohol: 19%vol. - **Total Acidity:** 4,75g/l - **pH:** 3,72 - **Residual Sugar:** 91g/dm³ - **Sulfites:** 78 mg/L

Available in bottles of 0,75 Lt.



Lima & Smith, Lda. - Quinta das Tecedeiras Soc. Vit. Lda.,
info@limasmith.com
WWW.QUINTADASTECEDERAS.COM