Late Bottled Vintage 2009

Late Bottled Vintage port is from a single year. The wine ages 4-6 years in old oak casks (opposed to Vintage that ages 2-3). LBV fills the gap between the rubies and the vintage ports since a Ruby Port should be drunk quite young and a great Vintage Port may need 15 to 20 years to really open up and show its splendour. This led to the idea in the 1960s to age the wine 4 to 6 years in large casks before bottling it, thereby producing a wine with the style of a Vintage Port with its deep colour and concentration of fruit but with a more mature character caused by the longer ageing in wood.

Late botted vintage is the perfect port to accompany chocolate desserts, specially if dark/bitter chocolate is used!


VINIFICATION

The grapes used to produce LBV 2009 come from low production vineyards in the Cima Corgo region of Douro Valley. They are foot trodden in granite "lagares" and then the wine is aged in large wooden vats, in the cellars at Vila Nova de Gaia. It is Niepoort’s tradition to begin bottling LBV four years after harvesting to maintain the freshness and fruitiness which are characteristic of these wines.

TASTING NOTES

A pretty, deep ruby/violet colour, it has a complex aroma where red fruit notes are predominant, reminiscent of cherries and spices, with a peppery touch. A hint of dark chocolate. On the palate, it is greatly concentrated and full-bodied with firm tannins which at the same time are elegant and smooth. The great acidity provides freshness and balance to the wine. The finish is long and pleasant. This LBV is ready to be enjoyed and will become more complex by extending ageing for a couple of decades.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A.  REGION Douro  WINE COLOR Red  SOIL TYPE Schist

VINEYARDS Vinha da Pisca, Vale do Pintão and Ferrão  AVERAGE VINE AGE Over 70 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA 4000-6000  HARVEST PERIOD September/October  HARVEST METHOD Hand picked

FERMENTATION Lagares/Foot treading  BOTTLED 2013  AGEING Large old wooden vats  DRY EXTRACT (g/dm³) 119.7

RESIDUAL SUGAR (g/dm³) 96  ALCOHOL (°) 20  BAUMÉ 3.1  PH 3.57  TOTAL ACIDITY (g/dm³) 4.44  VOLATILE ACIDITY (g/dm³) 0.22

TOTAL SO₂ (mg/dm³) 50  VOLUMIC MASS (g/cm³) 1.02  PRODUCTION 80.000 bottles

FOOD SUGGESTIONS Sweet desserts suggestions: Chocolate desserts, specially dark chocolate.

Cheese suggestions: Cheddar, Gouda, Brie.

Meal suggestions: Spicy dishes with red meat or "wild animals", lamb and veal meat or peppersteack.

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