

LATE BOTTLED VINTAGE

LBV PORT

Late Bottled Vintage (LBV) is a high quality Ruby Port produced from a single harvest, aged in wood for between 4 and 6 years. This extended maturation brings greater harmony, depth and smoothness.

AGEING & BLENDING

This LBV is produced from grapes sourced from our own estates in Pinhão, Tua, and São João da Pesqueira, along with selected growers in Covas do Douro (Cima Corgo) and Freixo de Numão (Douro Superior).

Grapes from Pinhão and Covas do Douro bring concentration, depth and power, with dark fruit aromas, herbal notes and earthy nuances. From Tua and Freixo de Numão, the Ports are generous and fruit-forward, with elegant tannins. From the high plateau of São João da Pesqueira, the wines are floral, fresh and marked by superb acidity.

Single vintage wine aged in large wooden vats, bottled after ageing 4 to 6 years in wood, resulting in a smoother profile suitable for earlier drinking. **Bottled unfiltered**.

TASTING NOTES

Typically, this LBV shows a naturally elegant and reserved profile, with fine cedar aromas complementing supple plum and blackberry tones. The finish is smooth and warming, with a gentle spice and a subtle fruitcake character.

PAIRING SUGGESTIONS

Dark berry desserts, dark chocolate brownies, black forest cake, or mature cheddar

COMPLEXITY	AROMA	BODY
●●●●○	●●●●○	●●●●○

Serving Temperature **14-16°C**

Store the bottle upright, protected from light and at a cool and constant temperature.

Ready to drink.
THIS LBV IS UNFILTERED, might require decanting.

ROYAL OPORTO

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