



DELAFORCE

LATE BOTTLED VINTAGE PORT



Late bottled Vintage Port is a Ruby Port of high quality from a single year. These wines are deep ruby in colour, full-bodied and rich on the palette, conserving the particular style and personality of a wine from a single harvest.

Unlike Vintage Ports, LBVs are only bottled after 4 to 6 years of ageing in oak. This process of late bottling allows the wine to benefit from micro-oxygenation in large barrels making them soft, round, and enjoyable to drink on release. The LBV Port has been an alternative for vintage port lovers who do not wish to wait for long-term bottle ageing.

TASTE PROFILE

A port of deep ruby color with intense aromas of plums, fresh berries and liquorice revealing immense complexity. Very fruity on the palate, with round tannins in a perfectly balanced structure.

PAIRING SUGGESTIONS

Pair this brilliant LBV Port with blue chesses, manchego and dark chocolate desserts

PRESS REVIEWS

LBV 2018	92 POINTS	James Suckling
LBV 2017	89 POINTS	Wine Spectator
LBV 2017	89 POINTS	Wine Advocate
LBV 2017	88 POINTS	Wine Enthusiast
LBV 2016	91 POINTS	Wine Spectator
LBV 2016	91 POINTS	Wine Advocate

COUNTRY Portugal
APPELLATION Porto
VARIETAL Old Vines Field Blend
ALCOHOL 20.0%

Store bottles on their sides in a cool place away from direct light.
Serve at 16-18°C. Ready to drink, yet it will also benefit from patient cellaring