

PALMIRA

PORT

Appellation : Porto Wine **LBV 2013**

Region : Porto & Douro

Vintage : 2013

Grape Varietals : This LBV is the result of a careful selection of grapes from old vines located in Cima Corgo.

Alcoholic fermentation : Skin maceration in lagares and stainless steel vats with interruption of fermentation through the addition of wine spirit at 77% vol.

Aging: Aging process in stainless steel during 4 years (part of the lot might age in wood vats. After the 4th year and upon certification by the IVDP, the bottling can be made with vintage date on the label. This wine can be bottled until the 6th year after vintage date.

Alcohol by vol. (%vol): 19,5

Residual Sugar (g/l): 96

Acidity (g/l): 4,5

Visual : *Intense ruby color.*

Aroma : *Exuberant aromatic intensity with hints of well ripe red fruits and wild berries with a nice floral nose of rock rose.*

Taste : *Great mouth feel, firm but smooth structure and well integrated tanins. Long finish.*

Pairing Suggestion: *Perfect pairing with strong cheese, dark chocolate and red berries ice cream.*

Recommended serving temp.: *Between 9° and 11°C.*

Bottle: Bordelaise 750 ml

Weight: 1,34 kg

EAN: 5603238623932

Case: 6 Garrafas

Weight: 8,23 kg

EAN: 15603238623939

Measures: 165mmX245mmX295mm

Pallet: Europalete 100 cases

Weight: 843 kg

Measures: 120mmX80cmX158cm



Instituto dos Vinhos
do Douro e do Porto

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