

FACT SHEET

ROYAL OPORTO LBV 2003

LBV is a Port wine of one single harvest, which is produced in a good quality year. Bottled between the 4th and 6th year following the harvest, in contrast with Vintage, L.B.V., and benefits by considerable ageing in oak casks.

Demarcated Region

DOURO

Grape Varieties

Touriga Nacional, Touriga Franca.

Wine Analysis

Alcohol vol. 20°C:	20,0
Baumé:	3,5
Volatile Acidity g/l (acetic):	0,22
Total SO2 mg/l:	72

Tasting Notes

This wine presents exceptional organoleptic characteristics: a rich ruby colour, an intense and complex aroma, red mature fruit with and spices, and a well integrated expression of bouquet and taste. On the palate, the wine has a good structure and concentration, which combine with the smooth tannins to give a long and balanced finish.

With a style derived from Vintage Port, the L.B.V., are excellent wines. They are comprised of blends of the best wines from one year.

Serve

Best served at 15 - 18°C. Drink as digestive with cheese.

Storage

Store horizontally at a $\pm 15^{\circ}$ C, constant temperature.

Vila Nova de Gaia, 2 de November, 2008

*Written by and Approved by:
Technical Department*