

# QUINTA DE VALBOM

Monte do Trevo, Enoturismo, Agricultura e Vitivinicultura, Lda

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## QUINTA DE VALBOM LATE BOTTLED VINTAGE 2012



### HARVEST

*The winter of 2012 was really dry, with a low level of rain in the region. The vines developed slowly, showing some irregularities during the evolution of the vegetative cycle.*

*In summer the temperatures were warm, allowing a regular and slow maturation, which was important to preserve the natural qualities of the fruit, such as sugars and acidity, anticipating a production of fresh and well-balanced wines.*

*In comparison with the last years, the harvest took place almost at the end of September under cooler temperatures. The Vinha do Rio was the first plot to be harvested on September 26th. Then, in the beginning of October, the grapes from Vinha do Poste, the oldest part of the vineyard, were harvested. The good ripeness, concentration and structure of the grapes were essential to produce this Port Wine.*

*After a first selection in the vineyard, another one was made when the grapes arrived at the winery, allowing thus to preserve the high quality of the fruit, which was extremely important to improve the development of the whole vinification.*

### VITICULTURE

**Vintage:** 2012 **Grape Varieties:** Douro traditional grape varieties from old vine **Vineyard Area:** 20ha **Soils:** Greywacke schist complex **Tons per Hectare:** 4ton /ha

### WINEMAKING

*The grapes were hand-selected, followed by the traditional foot treading and fermented with the stem in “lagares”, before fortification. The wine was bottled after 4 years ageing.*

### TASTING NOTES

*Bright and concentrated ruby colour with well-ripen wild berries aroma and soft flowery notes. The ripe fruit flavour and good tannins show elegance and perfect balance between natural acidity and concentration.*

**Food pairing:** desserts made with bitter and dark chocolate, creamy cheeses with some flavour intensity and wild game dishes.

### SERVING SUGGESTION

*Serving temperature - 14 a 16°C*

*From 2019*

#### PRODUCTION

6500 Bottles

#### BOTTLING

September 2016

#### ANALYSIS

**Alcohol (% Vol.):** 19.5

**Total Acidity (g/L):** 4.90

**pH:** 3,61

**Residual Sugars (g/L):** 76

#### LOGISTIC INFORMATION

**Case:** 1x75cl | Peso – 2.30 Kg

**Size (mm):** Height - 95

Lenght- 332; Width: - 115

**Pallet:** 20 cases x 14 rows |

Weight – 665 Kg