

Wijnfiche

Quinta da Pacheca – Porto LBV PORTO — 2017

Vinification

Pacheca Porto LBV results from old vines grapes that were transported in chests of 25 kg, subject to a strict sorting at the entrance of the winery. After destemming and crushing they are taken to a traditional stone tank where they were trodden by men for 3 hours on the first day. During the fermentation, smooth reassembles are done for blanket leaching and extraction of phenolic and aromatic compounds. Then, brandy is added to stop the fermentation. It aged in 600 liters casks where it remained for about 4 years. It was bottled without filtration being subject, during its aging, to create a slight deposit.

Taste

Presents a dark violet color. It reveals excellent complexity and an intense aroma with fresh notes of stems, soft nuts notes and more concentrated mature wild fruits notes. The mouth has an elegant beginning evolving in harmony for a wine with excellent volume and solid structure. Firm tannins but smoothly polished. Finishes with great freshness, elegance and intensity.

Food pairing

Desserts | Dessert with chocolate | Cheese - cheese pater

General information

Type: Apero & Digestif

Grape varieties: Tinta Roriz, Tinta Amarela, Sousao, Tinto Cao, Touriga Franca

Storage (years): > 10

Serving temperature: 16-18 °C

