

Wijnfiche

Niepoort – Porto LBV 20% PORTO — 2017

Vinification

The Niepoort's LBV is aged for 4 to 6 years in large wooden vats. The winemaking and ageing methods were chosen to match the selection of wines which make up the LBV: full-bodied red Ports stemming from a single vintage. LBV or Late Bottled Vintage is a category of Port wines which became popular in the 60s, filling the gap between Ruby and Vintage Ports. The extended ageing period of the LBV allows it to show a rounder and mature character –this wine can therefore be enjoyed young, soon after bottling.

Taste

Dark ruby in colour with a red rim, this LBV brings dark chocolate aromas to the foreground, along with fruits of the forest and a spicy character. It offers medium weight on the palate with firm structure and acidity providing superb freshness and ending in a spicy, warming finish. The wine is drinking beautifully now, with great freshness and primary fruit in evidence, but it will also benefit from further cellaring for a couple of decades.

Food pairing

Cheese - cheddar, Lamb, Steak, Dessert with chocolate, Chocolade moelleux

General information

Type: Apero & Digestif

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 14-16°C

