

## Vieira de Sousa 2008 LBV Port

(Porto DOC)

*Touriga Nacional, Touriga Francesca, Tinto Cão, Tinta Roriz*



The 2008 Late Bottle Vintage was destined for vintage Port yet continued its aging longer than the maximum three years allowed and was bottled after its fifth year of aging. A hand-harvested blend of grapes was brought to the cellar for an old-fashioned foot crushing in large concrete lagares to begin a natural fermentation. When halted by fortifying with grape brandy, the wine was moved to large and old oak vats for aging before bottling. This LBV is dark ruby in color and shows concentrated qualities of red and black fruit, with spicy pepper and dark chocolaty goodness.

*Bon Vivant*

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