



LBV 2019 ORGANIC PORT

Quinta da Trovisca crafts wines that are intense and rich, each possessing its own unique character. The parcel from which these three grapes originate has been cultivated organically for over a decade.



TASTING NOTES

COLOUR

Dark ruby colour

AROMA

Rich and intense wild berry flavors, complemented by notes of spices and dried plums.

PALATE

On the palate, it presents a full-bodied profile with supple tannins and a pleasantly lingering finish.

FOOD PAIRING SUGGESTIONS

Dark chocolate based dessert, Stilton Cheese, Fruit cakes, Cheesecake

TECHNICAL INFORMATION

GRAPE VARIETIES

40% Touriga Franca,
30% Touriga Nacional,
30% Tinta Roriz.

SPECIFICATIONS

Alcohol – 19,5%
Total Acidity – 4,2 (g/l)
pH – 3,64
Residual Sugar: 75 (g/l)

WINEMAKING DETAILS

Viticulture: Harvested with fully ripened grapes to achieve notes of black fruits and jams.

Fermentation: 100% destemmed, crushed, and fermented in a stainless steel tank.

Winemaker: Cláudia Quevedo