

Ferreira

LATE BOTTLED VINTAGE PORTO

2000

Porto Wine | Portugal



The Wine

Ferreira Late Bottled Vintage (or L.B.V.) is a high-quality Porto wine which combines the unique characteristics of the year in which it is made with the practicality of being able to be drunk immediately or after some maturing in the bottle, depending on preference. Late Bottled Vintage Portos are quality wines from a single vintage (in the label) and are bottled between the 4th and the 6th year thereafter, following the Porto wine rule.

Tasting Notes

Ferreira Late Bottled Vintage 2000 has a bright ruby red hue. Its intense aroma is dominated by very ripe black fruit (black currant, blackberry and prune), along with chocolate, cocoa, floral aromas and a slight hint of spices (pepper), all characteristic of the Ferreira style. In the mouth it is a full-bodied wine with great balance between sweetness and the richness of its round tannins. It has a long finish with a clear mouth aroma. These characteristics give it a long life, and it may therefore be kept for a few years.

Serving Suggestions

Ferreira Late Bottled Vintage 2000 is a classic Porto wine ideal to serve on its own and goes magnificently with cheese, chocolate or custard desserts, fresh fruit or red fruit tarts. Serve in a good sized glass, slightly cold, for fuller appreciation.

Storing

Ferreira Late Bottled Vintage 2000 is ready to drink when bottled and requires no decanting. After a few years a deposit could develop and decanting will then be required. Ferreira LBV Porto is presented in a black sealed bottle with a stopper-cork, allowing for a good sealing in case it should be kept in store. The bottle should be kept horizontally under constant temperature (16° C-18° C).

Open Bottle Shelf Life

Once open, Ferreira Late Bottled Vintage 2000 should be drunk with 2-3 days.

Varieties

Ferreira Late Bottled Vintage 2000 is a blend of traditional red varieties – Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinta Amarela and Rufete carefully selected at Ferreira's exceptional estates in the Cima Corgo and Douro Superior areas.

Winemaking

The grapes, which were hand-picked at an optimal maturing stage, were vinified at our wine centres at Quinta do Seixo (Cima Corgo) and Quinta da Leda (Douro Superior), in accordance with traditional Porto wine methods. Fermentation took place in stainless steel vats, under temperature control, and it was stopped through the addition of grape alcohol. The resulting wines, naturally sweet and rich, were intense and full-bodied, with greatly concentrated bouquet.

Ageing

The wines selected for Ferreira Late Bottled Vintage 2000's final blend were taken to the traditional lodges of the company in V. N. Gaia where they were aged in oak wood casks, under ideal temperature and humidity conditions. The gradual and balanced evolution of these wines was constantly monitored by the Ferreira oenology team who, after multiple tasting, prepared the final blend. It was bottled in its 4th year, without cold stabilisation, and therefore it is natural that it should develop a deposit with the passing of time.

Technical Details

Alcohol: 20,5%

Total Acidity: 4,65 g / l (tartaric acid)

Sugar: 95,9 g / l

pH: 3,48



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"Wines of passion"