

LATE BOTTLED VINTAGE PORT 2015



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage

Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

THE WINE

The Warre's 2015 Late Bottled Vintage ('LBV') comes exclusively from prime quality vineyards in the Pinhão Valley, Rio Torto Valley and Douro Superior areas of the Demarcated Douro Region, all of them owned by Warre's. Late Bottled Vintage is so named because the final LBV blend is bottled later – between the fourth and sixth year – than Vintage Ports, which are bottled two years after the harvest. Furthermore, Late Bottled Vintage, unlike Vintage Port, is aged exclusively in wood and once bottled it is ready for immediate drinking and does not require decanting because it is filtered prior to bottling.

YEAR AND HARVEST OVERVIEW

Abundant rainfall at the start of the viticultural year (starting November 2014) contributed to the replenishment of soil water reserves. This was crucial due to the very dry winter, spring and summer that followed. Fortunately, what little rain there was came at the right time, in May, and helped to sustain the vines during the very hot and dry months of June and July. August days and nights were relatively cool, encouraging balanced maturations and proving decisive in preserving the natural acidity in the berries. As the vintage began, the crop was in very fine condition and some timely mid-September rain benefited the final stages of ripening, particularly of the all-important Touriga Nacional and Touriga Franca varieties. Grapes from our Douro Superior vineyard, Quinta da Telhada, were in especially fine condition and were graded and earmarked for our finest wine lots.

Charles Symington, Douro, October 2015

WINEMAKER

Charles Symington
Mário Natário

TASTING NOTE

Very deep crimson centre with an intense dark red rim. The wine displays Warre's typically expressive floral fragrance, with notes of violets coming to the fore as well as hints of praline chocolate. On the palate the ripe fruit is wonderfully fresh and lush with strawberry and cherry flavours. The smooth and elegant finish is also typical of Warre's.

Symington tasting room, January 2020

STORAGE AND SERVING

This Port is bottled ready to drink and does not benefit from further cellaring. Once open, it will keep in fine condition for up to a month. An excellent dessert wine to enjoy on its own or with chocolate desserts or semi-cured/cured cheeses (Cheddar, Manchego and others).

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total acidity: 4.37 g/L (tartaric acid)
Baumé: 3.55°
pH: 3.65
Allergy advice: Contains sulphites

PROVENANCE · GRAPE VARIETIES

Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, Douro Valley, Portugal.
Principal component varieties: Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz.