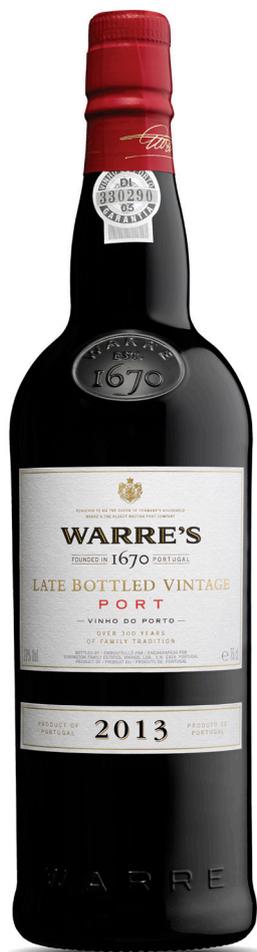


LATE BOTTLED VINTAGE PORT 2013



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 2013 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

After two consecutive years of drought, the winter of 2013 brought rainfall in abundance, replenishing the Douro's much depleted soil water reserves. At Warre's Cavadinha vineyard, 226 mm of rain was recorded during March, more than three times the monthly average. An unseasonably cool spring followed, which delayed the vines' growing and ripening cycle. The summer was hot and exceptionally dry; just 4.6 mm of rain recorded during June, July and August, practically next to nothing. However, the vines looked remarkably healthy despite the heat and the lack of water and to everybody's relief some timely showers arrived on September 5th, falling evenly over several hours and gradually seeping into the soil. This rain made a real difference, giving the berries much needed moisture for the final stretch of ripening. The late starting vintage was interrupted almost as soon as it started due to some unsettled weather but fine, sunny conditions followed and the grapes arrived at the Cavadinha winery healthy and ripe.

Charles Symington, Douro, October 2013

WINEMAKER

Charles Symington
Mário Natário

TASTING NOTE

Very deep ruby colour with an intense dark red rim. The wine displays Warre's typically elegant floral scents as well as strawberry notes. The seductive palate combines ripe fruit with fresh, spicy flavours, perfectly balanced. The finish is mellow but pleasantly persistent.

Symington tasting room, January 2018

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: 4.4 g/L (tartaric acid)
Baumé: 3.5°
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.