Quinta do Infantado Porto **LATE BOTTLED VINTAGE 2015**

Region: Douro **Sub-Region:** Cima Corgo **Terroir:** Gontelho

Vineyards: Exclusively Class A parcels: Vale de Moinhos, Serra de Cotas & Serra Douro.

Soil: Xistous and poor **Altitude:** 250 - 350 meters **Surface:** 2 ha + 3.5 ha + 8 ha

Grapes: Mixed grapes in the old vineyards, Touriga Nacional, Touriga Franca and Tinta Roriz.

Vinification: Partially destemmed, fermentation in lagar. 77% alc./vol wine brandy used to stop fermentation.

Aging: 46 months in balseiro (old wood tank, +100 years old).

Bottling: 2'780 halves, 16'695 bottles e 139 magnums, all numbered, estate bottled from 4 to 6 September 2019, unfined & unfiltered.

Alcohol:	Residual Sugar:	Total extract:
19.5% alc./vol.	2.1 Baumé, or 67 g/l	100.3 g/l

When to drink:
For its structure and balance this LBV Porto will mature well in bottle for 1 to more than 20 years.

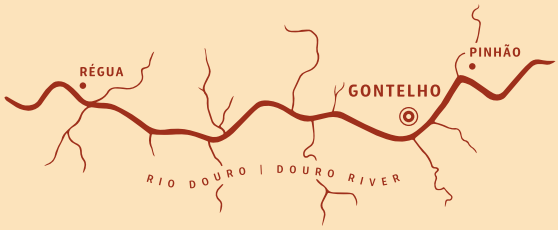
Cellar conditions: Humidity 70%, temperature 14 ºC, horizontal position.

Service: Please decant 2 hours before serving at 16-17ºC.

Viticulture: José Carlos Oliveira & João Roseira

Winemakers: Luís Soares Duarte & Álvaro Roseira

Marketeer: Paula Roseira



www.quintadoinfantado.pt
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