



PURVEYOR TO HM THE QUEEN OF DENMARK'S HOUSEHOLD

WARRE'S

FOUNDED IN 1670 PORTUGAL

PORT



LBV PORT

2011

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 and Quinta do Retiro, two 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.

LATE BOTTLED VINTAGE PORT

Warre's Late Bottled Vintage comes exclusively from prime quality vineyards whose finest wines will - in exceptional years - make up Warre's renowned Vintage Ports. Warre's 2011 Late Bottled Vintage, like Vintage Port, is a wine of a single year but it is not a "declared" Vintage Port. Whereas Vintage Port spends only two years in casks and then matures in bottle, LBV is aged in casks and then bottled at between four and six years of age. This Warre's Late Bottle Vintage is now ready to drink and will keep well for two or three weeks after opening. Does not require decanting.

THE VITICULTURAL YEAR

The last few months of 2010 saw very heavy rain across the Douro valley, as well as occasional snowfall. Winter rainfall was well above average and was to create the water reserves deep in the soil which were key to the extraordinary success of the 2011 harvest, despite 2011 itself being a very dry year.

TASTING NOTES

Deep and intense ruby colour. On the nose brimming with layers of ripe red fruits such as raspberries and cherry combined with spicy, peppery notes. The palate is intense and packed with jammy dark fruits such as blackberries. Well balanced, with good acidity and firm tannins leading to a long elegant finish full of finesse.

FOOD PAIRING SUGGESTION AND SERVING

Does not need decanting. The wine is ready to drink when bottled, but will maintain its quality in bottle for a few years if stored in good conditions. This wine pairs wonderfully with mature cheddar, blue or strong Portuguese cheeses. Excellent with chocolate based desserts. Serve in a reasonably sized glass (white wine glass), at 18°C.

GRAPE VARIETIES

Traditional varieties from the Douro valley such as, Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

WINEMAKER'S OVERVIEW

2011 Ports are characterized by an unusual combination of elegance with power and structure. Whereas "elegant" usually implies lighter-bodied, the 2011s have fantastic aromas and great elegance but are big wines - not an easy balance to achieve.

Charles Symington, March 2013



WINE SPECIFICATIONS

Alcohol by volume:
20% vol (20°C)
Total acidity:
4.15 g/l tartaric acid
Baumé: 3.35



SYMINGTON

Family Estates