



LV RESERVA RED 2019

Lobo de Vasconcellos

Varieties: 30% Syrah, 25‰ Alicante Bouschet, 25‰ Cabernet Sauvignon, 20‰ Touriga Nacional.

Alcohol: 14,5%

Age of vineyards: 21 and 26 years

Vinification: The grapes, from our vineyards, were transported in 22 kg plastic boxes and subjected to rigorous sorting at the entrance to the cellar. After a complete destemming and a slight crushing, the must was transferred to fermentation vats in stainless steel with controlled temperature. Reassembly made according to the evolution of fermentation and grape variety.

Ageing: 18 months in a 225 liter French oak barrel.

Tasting note: With a deep ruby color, an excellent freshness and aromatic projection on the nose, where red fruits stand out very well integrated with soft notes of spice. Starts the tasting in the mouth in a very harmonious way, evolving into a wine of excellent volume and structure composed of velvety texture tannins. A very captivating wine, which ends with excellent balance and persistence.

Pairing: red meats, matured meats, game and cheese dishes.

Elegance / Complexity / Longevity

Finding excellence