



QUINTA DA CÔRTE

# PORTO LBV 2015

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**Classification:** Vintage Port

**Type of soil:** Schists

**Climate:** Mediterranean – very low annual rainfall, hot, dry summers.

**Varieties:** A mix of varieties from plots of old vines in the Quinta da Côrte domain.

**Crop year:** 2015

**Date of harvesting:** 27 September 2015

**Climate profile of the crop year:** After a hot, dry spring with several heatwaves, summer started hot and dry. The weather conditions in spring resulted in the vegetative cycle being slightly advanced. The Quinta da Côrte harvest began on 21 September.

**Vinification:** In open vats with punching-down done by foot; aging in wooden casks.

**Bottling:** 17 April 2019.

**Analytical composition:** Alcohol content – 19.6% by volume  
pH – 3.60  
Total acidity – 5.15 g/l (tartaric acid)

**Serving temperature:** 12° - 15° C

**Quantity produced:** 8 500 bottles

**Keeping:** In good conditions, 10 to 20 years.

Comment :

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