



CASA DE CEIS 2012

Late Bottled Vintage

VINEYARDS AND HARVEST NOTES

CASA DE CEIS Late Bottled Vintage 2012 was produced with grapes exclusively from old vines, selected in the best plots, in Douro Superior sub-region.

The predominant traditional grape varieties of this CASA DE CEIS LBV 2012 Port Wine are Touriga Nacional, Touriga Franca and Tinta Roriz.

These three varieties bring together the harmony of the firm tannins of Tinta Roriz, the balsamic rockrose aromas of Touriga Franca and the aromas of red fruits, with the freshness of the floral notes of Touriga Nacional.

The 2012 harvest was preceded by a dry year with a cold winter, a hot spring and a mild summer, with some peaks of high temperatures. These conditions made it possible to obtain grapes with great aromatic expression and balanced alcohol content, providing wines of excellent quality.

WINEMAKER'S NOTES

Vinification with the most modern technology and total temperature control. Curls that were not in perfect condition were eliminated.

Total destemming, soft crushing and thermal shock, followed by a period of cold pre-fermentative maceration in the mill for about 12 to 24 hours.

After the masses were transferred to large and low fermentation stainless steel tanks, where they fermented for about 10 days, at temperatures between 24 ° C and 26 ° C.

The bottle should be kept in a horizontal position, protected from light and heat, ideally at a temperature below 16 ° C.

We recommend decanting the wine to remove any natural deposit created with aging and serving carefully.

Consume after opening, preferably between 2 to 5 days.

TASTING NOTES

This 2012 LBV CASA DE CEIS has an intense color, an elegant aroma and the presence of ripe fruit. Very fresh, with notes of wild fruits and black cherries. In the mouth it is concentrated, expressive. Firm tannins and good texture. Persistent, complex and very fresh finish.

This Port Wine CASA DE CEIS old vines pairs with chocolate desserts, intense flavored cheeses, nuts and other dried fruits such as figs and apricots. Delicious for the end of meals.

Serve slightly chilled between 16°C and 18°C

TECHNICAL INFORMATION

Blend: Touriga Nacional, Touriga Franca and Tinta Roriz

Designation of origin: PDO Douro

Batch: ADLBV12

Vineyard location: Douro valley, Douro Superior sub-region

Aging: 3 years in oak barrels

Alcohol content: 20%

