



**ROZÈS**  
PORTO

# ROZÈS LBV 2017 PORT

## CHARACTERISTICS

Rozès LBV 2017 Port is the result of a careful selection of the best wines from the 2017 harvest.

## OENOLOGY

- Alcoholic fermentation: Pellicular maceration in “lagares” and stainless steel vat with interruption of fermentation through the addition of 77% wine spirit.
- Stage: Stage and aging in stainless steel for 4 years (part of the lot may pass through large-scale vats ). By the 4<sup>th</sup> year, and after certification by the IVDP, bottling may be carried out by marking the year of bottling on the labeling. The wine can be bottled up to the 6th year of the harvest.

## TASTING NOTES

- **COLOUR:** Intense red.
- **NOSE:** Great aromatic concentration, where floral aromas and ripe black fruits stand out.
- **PALATE:** It is full-bodied, winy and well balanced, with velvety and consistent tannins, showing great persistence.

## TASTING HARMONIES

It matches perfectly with strong cheeses, bitter chocolate and red fruits desserts.

Serve between 14 and 16° C.



VINHO com MODERAÇÃO.pt  
Art de Vivre  
SEJA RESPONSÁVEL. BEBA COM MODERAÇÃO.