

LATE BOTTLED VINTAGE PORT

2004



SCORES

92 Points, Wine Spectator, 2019
 91 Points, Wine & Spirits, 2018

LATE BOTTLED VINTAGE

This Late Bottled Vintage Port is produced in the traditional style, from the finest ports of a single very good year. By definition, 'traditional' means that after 4 years of cask ageing, the wines are bottled unfiltered and cellared for, at least, an additional 4 years before being released for sale. It is this bottle ageing that allows the wine to develop outstanding style and complexity, resulting in a deep coloured Port with rich mouth-filling flavors of ripe fruit balanced by notes of black chocolate and peppery tannins. This 2004 has benefitted from longer than usual bottle maturation, nine years in Smith Woodhouses' own cellars. Smith Woodhouse Ports are produced in very small quantities by the Symington family, Douro winemakers for over 100 years.

VINTAGE OVERVIEW

A very wet autumn in 2003 was followed by an exceptionally dry winter and spring. Every month from January to July 2004 had well below-average rainfall; accumulated precipitation up to July was between 50 and 60% lower than the 30-year average. Soil water reserves were at very low levels as the maturation cycle progressed and hydric stress was a real concern. Then the weather pattern turned on its head; rain in August and plenty of it, the highest rainfall in August in the Douro for 104 years. In tandem with the rain came below-average temperatures and as a result ripening slowed dramatically. The vintage had to be delayed by 10 days to allow the grapes to ripen fully. This worked in our favour as the quality of the wines made surpassed all expectations, showing good color, body and balance.

WINEMAKER

Charles Symington

PROVENANCE

Quinta da Madalena
 Quinta do Vale Coelho

GRAPE VARIETIES

Touriga Nacional
 Touriga Franca
 Tinta Barroca
 Tinta Roriz
 Tinto Cão

TASTING NOTE

Crimson red rim and surprisingly opaque core, belying its 13 years. Very fragrant nose with aromas of red fruits: strawberry and raspberry as well as nuances of mint and rockrose. On the palate, medium to full-bodied, opulent and packed with rich brambly fruit flavors. Well-rounded peppery tannins render the wine very approachable now whilst suggesting further considerable ageing potential.

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant cool temperature, ideally 55°F.

Pair with chocolate desserts or firm cheeses like mature Cheddar and Manchego, but also semi-soft cheeses, including most blue cheeses.

WINE SPECIFICATION

Alcohol: 20% vol
 Total acidity: 4.2 g/l tartaric acid

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030560

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This company meets the
 highest standards of social
 and environmental impact

Corporation