



SCORES

92 Points, Wine Advocate, 2021
 91 Points, Wine Spectator, 2021
 91 Points, Wine Enthusiast, 2020

LATE BOTTLED VINTAGE PORT

2008

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.

VINTAGE OVERVIEW

Erratic weather conditions during some of the critical stages of the 2008 viticultural cycle presented a number of challenges. Above average rainfall during flowering resulted in a natural reduction of the potential yields and a thinning of the crop. The summer was dry and hot, and this delayed maturations, which, in turn, put back the vintage starting date in order to allow the grapes to ripen fully and evenly. The late harvest gave some cause for concern due to forecasts of heavy rain in early October, which would have threatened a substantial proportion of the unpicked crop. Fortunately, the rain did not materialize, and the vintage progressed under perfect conditions, delivering healthy grapes to the winery. Touriga Nacional excelled in 2008 and I would not be surprised if it featured more than usual as an important component of our finest wines.

THE WINE

Smith Woodhouse 2008 Late Bottled Vintage (LBV) Port was matured in wood for four years. Bottled in 2012, without any fining or filtering, it was then aged in bottle for a further six years in the Smith Woodhouse lodge in Vila Nova de Gaia, prior to release. This prolonged ageing, first in wood and then in bottle is key to the development of the sumptuous nose and flavors that lend this Port a style and complexity akin to that of Vintage Port. Most LBV Ports produced today are matured exclusively in wood, filtered before bottling and placed on the market without any bottle-ageing. Smith Woodhouse's traditional method of maturation, marrying both wood and bottle-ageing, distinguishes it from most other LBVs currently available.

WINEMAKER

Peter & Charles Symington

PROVENANCE

Quinta da Madalena

GRAPE VARIETIES

Touriga Nacional
 Touriga Franca
 Old mixed vines

STORAGE & SERVING

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

Pairs with a wide selection of cheeses, such as blue cheese (Stilton, Roquefort, etc) as well as sweet desserts and dark chocolate.

Decanting: Required

Suitable for Vegans.

UPC: 094799030560

TASTING NOTE

Very deep-colored crimson center, just beginning to fade along the rim. Bright, intense aromatics of fresh, red fruits, eucalyptus and fragrant rose scent (typical signature of Touriga Nacional). Substantial and weighty on the palate with fleshy, plummy wild berry fruit and chocolate nuances. While full and assertive, the fresh fruit flavors are balanced by the smooth texture which the combination of wood and bottle ageing (4 and 6 years) has given the wine.

WINE SPECIFICATION

Alcohol: 20% vol
 Total acidity: 4.6 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation