OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

LBV Port





The “Porto dos Santos” winery was founded in 1836 by Joaquim Ferreira Pinto. For years, this port house produced excellent wines, sold in the Portuguese and Brazilian markets. But at the beginning of the 20th century, the brand, as well as its huge stocks of port wine, was sold to another port company, and the brand fell into oblivion. It was not until 2022 that Alexandre Botelho, a descendant of the founders, decided to revive the brand. The wines of this new generation intend to exalt the artisanal production of Port wine, always in conjunction with small producers in the Douro region, respecting its terroir, people and traditions. With Porto Dos Santos, the fermentation lasts longer than the usual port fermentation which reduces the sugar up to a half of what is often customary in the region. This results in a dryer style than usual which leads to enormous richness and aromatic elegance in these wines.

WHAT MAKES THIS WINE UNIQUE?: This is a true Late Bottled Vintage, crafted from a careful selection of the finest grapes. Bottled without any filtration or fining, it is a superb wine that promises excellent improvement with age.

RATING HISTORY: 2018 90WE

GRAPE: A field blend of red grape varieties planted on schist soils between 650 - 1970 ft (200 - 600m) above sea level from different plots in the Douro region.

VINIFICATION AND AGING: Spontaneous fermentation with natural indigenous yeasts. The wine is aged in 650L chestnut casks or pipas. This port has an average age of 5 years.

LOCATION, SOIL, CLIMATE: The soil in which the Douro Valley vines are planted is made up of schist, a slate-like metamorphic rock. Rich in nutrients, it also has useful water retention properties. The soils of the Douro share the essential property of many great vineyard soils, the ability to allow the vines to thrive while restricting their access to water and consequently their yields. Combined with the small thick skinned berries of the traditional Port grape varieties, the dry conditions produce wines of great richness and depth.

TASTING NOTES This wine features an intense and opaque red color. The nose is bold, offering a complex bouquet of black and red fruits, cocoa, and a subtle vegetal hint. On the palate, it is full-bodied and structured with firm tannins. Flavors of black and red fruits are prominent, accompanied by distinct menthol notes.

ALCOHOL CONTENT: 19.3%

UPC CODE: 5600627491875