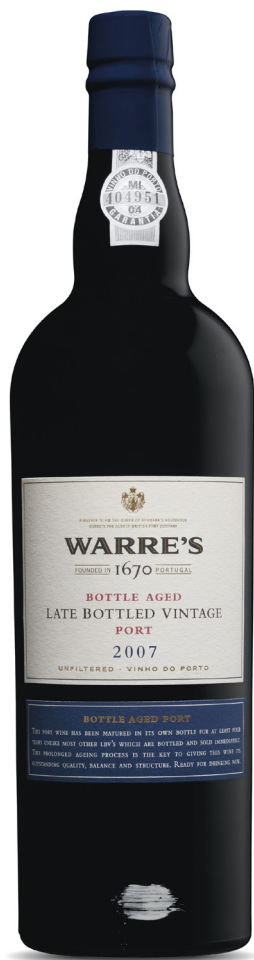


2007 BOTTLE-MATURED LATE BOTTLED VINTAGE PORT



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage

Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

THE WINE

The Warre's 2007 Late Bottled Vintage (LBV) was matured in wood during four years after which it was bottled in 2011 without any fining or filtering. It was then aged in bottle for another six years in the Warre's lodge in Vila Nova de Gaia prior to being offered for sale. It is usual for Warre's LBVs to continue ageing in bottle in the Warre's lodge for a longer period than required by law, i.e. 4 years in bottle, after four years in wood. This prolonged ageing, first in wood and then in bottle is key to the development of the sumptuous nose and flavours that lend this Port a style and complexity akin to that of Vintage Port. Most LBV Ports produced today are matured exclusively in wood and filtered before bottling and placed on the market without any bottle ageing. Warre's traditional method of maturation, marrying both wood and bottle ageing, distinguishes it from most other LBVs currently available.

YEAR AND HARVEST OVERVIEW

In October and November 2006, it rained generously in the Douro and the 176mm recorded in those two months contributed in no small measure to the excellence of the wines that we would make some 10 months later. Autumn/winter rain is vital to sustain the vines through the Douro summer which can be extreme. The winter was very mild bringing budbreak forward by two weeks: March 15th at Cavadinha. Flowering and fruit set occurred during cool and damp weather, reducing yields somewhat. The unusually cool and damp months of May, June and July meant we had to be very vigilant to ward off fungal infections. August was again cooler than usual, by an average of 0.5°C, but fortunately with very little rain. These ideal conditions allowed the fruit to ripen slowly and evenly with excellent sugar/acidity balance. The vintage started quite late at Quinta da Cavadinha, on 27th of September and the warm, dry harvesting conditions were exceptional throughout the vintage. There is no doubt that the Douro Valley has produced some outstanding wines this year.

Charles Symington, Douro, October 2007

WINEMAKERS

Peter and Charles Symington
Paulo Macedo

TASTING NOTE

Near impenetrable colour, just beginning to fade slightly on the rim. Very lifted, floral bouquet of fresh lavender and violets. Multi-layered on the palate with liquorice and cassis coating the succulent dark cherry and blackberry flavours. Broad and taught with schist tannins and fresh acidity giving the wine structure, balance and elegance. A wine to enjoy now, or through the next decade.

Symington tasting room, Autumn 2017

STORAGE AND SERVING

Bottled with a driven cork (as with Vintage Port), the bottle should be stored horizontally and somewhere with a cool, constant temperature. As the wine is unfiltered, it will create a natural deposit and should therefore be decanted before serving. Stand the bottle upright about half an hour before pulling the cork and pour the wine into a decanter until the first traces of sediment appear. This Port accompanies a wide selection of cheeses, such as blue cheese (Stilton, Roquefort, etc) as well as sweet desserts and dark chocolate.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total acidity: 4.3 g/L (tartaric acid)
Baumé: 3.6°
Allergy advice: Contains sulphites

PROVENANCE · GRAPE VARIETIES

Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada. The principal component varieties were the Touriga Nacional and Touriga Franca both of which excelled in 2007, whilst the old mixed vines also made a sizeable contribution.