WARRE'S
PORT

2008 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 2008 Late Bottled Vintage (LBV) was matured in wood during four years after which it was bottled in 2012 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

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.

Charles Symington, Douro, October 2008

WINEMAKERS

Peter and Charles Symington

TASTING NOTE

Deep-coloured, dark red centre with just a hint of age showing through on the dark red rim. The backbone provided by the large Touriga Nacional component is evident in the fragrant, floral nose of roses and violets. The palate is generous and sumptuous with black fruit and liquorice flavours, balanced by schist tannins and the fresh acidity typical of Warre's bottle-matured wines, giving them hallmark balance and elegance, as well as structure. This wine may be broached now, although it will repay keeping for up to a further decade.

Symington tasting room, Autumn 2018

PROVENANCE · GRAPE VARIETIES

Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada.

The principal component varieties were the Touriga Nacional and Touriga Franca, whilst the old mixed vines also made their usual contribution.

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: 4.66 g/L (tartaric acid)
Baumé: 3.7°
Allergy advice: Contains sulphites

27.09.2019