

# PORTO VINTAGE 2012

PORT WINE | PORTUGAL

## PORTUGUESE TALENT

Good harvests, better wines. Douro means talent and, in exceptional years, it means Vintage Barros. Matured in casks, these wines have unique characteristics – intense and enveloping.

### VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28–30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. Wine of exceptional quality, made from one single harvest, bottled between 2 and 3 years after harvest. Deep-red in colour, complex, full-bodied and with remarkable ageing potential.

### TASTING NOTES

A deep purple colour. An exuberant nose, with predominant notes of black fruit that interact with notes of jelly and jam, and elegant aromas of violet. The palate reveals pronounced fragrant aromas and notes of ripe fruit, with well-established firm tannins and magnificent acidity. A Vintage with great ageing potential in bottle. An elegant, persistent and particularly attractive finish.

### RECOMMENDATIONS

The explosion of the fruit and the singularity of the style are a great match for desserts rich in chocolate, such as chocolate fondants with redcurrant syrup, or a dark chocolate mousse. Blue or soft cheeses (such as Serra da Estrela) are equally perfect. The exceptional quality of this wine makes it unique, best enjoyed on its own or with a cigar.



### VINE

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

### SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

### HEIGHT

Up to 600 meters.

### GRAPE VARIETIES

Traditional Douro grape varieties.

### TECHNICAL DETAILS

Alcohol 20,00%

pH 3,49

Total Acidity 5,20 g/dm<sup>3</sup>

Reducing Sugars 92,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a horizontal position. This wine can be stored in bottle indefinitely, without any damage in its quality or character. Once open, it should be decanted and drunk within 2 to 3 days. Best served at a temperature between 12 and 14°C.