

PORTO VINTAGE 2011

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-harvest at their finest, the grapes are destemmed, crushed and vinified in a careful maceration with extraction of colour, tannins and pellicle aromas, complemented by permanent pumping during fermentation. This process takes place in vats at a temperature between 28–30°C, until reaching the desired Baumé. At this phase grape brandy is added (benefit), originating a fortified wine. A wine of an exceptional quality, from a single harvest, being bottled between the second and third year after the harvest. Originally deep-red coloured, complex, full-bodied and with a remarkable ageing potential.

TASTING NOTES

Dense, appealing ruby colour. Nose with great sensuality marked by aromas of black fruits that blend with the fragrant notes of violet, greedy jelly. The mouth, harmonious and succulent, confirms the black fruit and the jelly. General elegance, with firm, balanced tannins, delicious and competent acidity. Extensive, persistent finish denoting a giant evolution potential.

RECOMMENDATIONS

The explosion of fruit and the singularity of the style justify the extraordinary marriage with rich chocolate desserts, like chocolate fondants with redcurrant sauce or black chocolate mousse. Blue or hard cheeses, "Serra da Estrela" type, are also an excellent combination. The exceptional quality of this wine makes it unique and worthy of being enjoyed alone or with a pleasant cigar.



VINE

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

SOIL

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

HEIGHT

Up to 600 metres.

GRAPE VARIETIES

Traditional grapes from Douro.

TECHNICAL DETAILS

Alcohol 20%

pH 3,33

Total Acidity 6,30 g/dm³

Reducing Sugars 93,00 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its proprieties and character. Once opened, it should be decanted and consumed within 2 to 3 days. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Serve at a temperature between 12 and 14 °C.

