

PORTO 30 YEARS OLD TAWNY



PORT WINE | PORTUGAL

PORTUGUESE TALENT

Barros Tawny Port Wines marked with an age on the label are the result of the blend of wines from different harvests – the age is the average age of all the wines in the blend. Our winemakers work hard to achieve the perfect balance of the blended wines, which is what defines the profile of the Barros Tawnies. They are wines in which oak flavours prevail, with low acidity and some sweetness. This is what makes them so appealing and easy to enjoy.

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. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

With an intense golden colour and greenish rim, it shows an exuberant nose, packed with dried fruit and hints of vanilla and spices. Dense and concentrated on the palate, this 30 Year Old Tawny is attractively elegant, with great aromatic depth and powerful flavours. An attractive and long finish.

RECOMMENDATIONS

Served slightly chilled, it is the ideal choice for starters such as strong cheeses and pâté. Its velvety texture and unique aromas go remarkably well with main dishes that include dried fruit. Irresistible with a starter of foie gras with aubergine and walnuts. A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with Chèvre.

AWARDS AND HONORS

International Wine & Spirits Competition (2016), Silver Medal.



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 3,52

Total Acidity 4,40 g/dm³

Reducing Sugars 138,00 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 12 and 14°C.