

# 101

## VERY OLD TAWNY



With a truly exceptional profile, this special edition gathers five decades of passion, talent and art, which over time have enriched the history of Barros. This is a Port with remarkable maturity and elegance, silky in flavour, that offers a unique experience. It is the perfect expression of the talent of this historic Port House, limited to 1,913 bottles.

#### ORIGIN:

Douro | Portugal

#### VINES:

The old vines of Quinta da S. Luiz, grown in terraces on the slopes of the river Douro, at an altitude of between 200 and 400 meters.

#### GRAPE VARIETIES:

Produced from the most ancient traditional grapes varieties of the Demarcated Region of the Douro.

#### VINIFICATION:

The making of this blend began with five different Colheitas. For each wine, the grapes were harvested by hand and then crushed in open granite treading tanks ("lagares"), a traditional method of extracting the juice from the grape that is more effective and less aggressive than the mechanical technique. After the initial stages of the wine making process, the wines were transported to Barros' historic cellars in Vila Nova de Gaia for their long ageing process in barriques. The rare and old wines that compose this blend reflect the quality of a selection of Colheitas produced between the 1940s and the 1980s – a selection that makes this wine unique and with great ageing potential in the bottle.

#### AGEING:

With this edition, we present a blend that combines extraordinary character and aromas. We have selected five Colheitas from the 1940s to the 1980s, each with its own singular character, aged over up to half a century in small oak casks of 300 litres at Barros' cellars in Vila Nova de Gaia. After the blending, the wine was divided into five barrels labelled: Barrel 11481; Barrel 11484; Barrel 11486; Barrel 11489 and Barrel 11492. The blend's five Colheitas each made a distinct contribution in achieving the perfect harmony of this remarkable Very Old Tawny.

#### TASTING NOTES:

Amber in colour, this wine also shows hints of green from its ageing in oak barrels. On the nose, it presents an elegant and appealing aroma of dried fruit that combines beautifully with notes of spice and wood. Silky and unique on the palate, this is an expressive and exuberant wine that conveys the talent and history of Barros.

#### SERVING SUGGESTIONS:

A unique experience – it is delicious on its own, perhaps after dinner, or served with cheese, pâté, dried fruit or chocolate desserts. We recommend serving it slightly chilled to better enjoy the subtlety of its aromas and flavours.

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in an upright position. Being a natural product, port wine is likely to form deposit with time.

#### TECHNICAL INFORMATION:

Alcohol Content: 20.0%vol

pH: 3.62

Total Acidity: 5.0 g/dm<sup>3</sup>

Reducing Sugars: 138 g/dm<sup>3</sup>

#### OENOLOGIST:

Carlos Alves