

# PORTO 40 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

Barros 40 Years Old is an exceptional aged Tawny, with an olive-ochre colour typical of older Port wines aged in wood. Rich and complex on the nose, with prevailing notes of dried fruit and hints of honey and chocolate. In the mouth it is engaging and velvety, evolving into a complex, persistent and fabulous 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

WoPChallenge (2016), Silver Medal. Revista Wine – A Essência do Vinho (2017), 18 pts.

### 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 3,51

Total Acidity 5,03 g/dm<sup>3</sup>

Reducing Sugars 142,00 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, 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.

