



PORT WINE | PORTUGAL

PORTUGUESE TALENT

Barros Colheitas are wines of high quality that are produced from a single harvest. While history is made of great moments, talent is perfected over time. These wines are the result of exceptional harvests, and are aged in oak barrels for anything over 7 years, creating extraordinary Port wines. They are magnificent wines – smooth, intense and sophisticated.

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 from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

TASTING NOTES

Intense brown colour with reddish hues. A rich and perfumed bouquet of red berries. In the mouth it is creamy, smooth and with impeccable structure. A perfect balance of flavours, which extends into an enduring and delicious finish.

RECOMMENDATIONS

Served chilled, it reveals all its finesse and sophistication, especially when drunk with desserts made with caramel, dried fruit and spice, such as caramel fondant with apple and ginger jelly, tarte tatin, crème brûlée and medium-strength cheeses. Despite the age, its freshness endures. An extraordinary match with a refreshing tangerine parfait.

AWARDS AND HONORS

Wine Spectator (2018), 93 pts; Decanter World Wine Awards (2018), Platinum, 97 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 metres.

GRAPE VARIETIES

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20%

pH 3,42

Total Acidity 5,08 g/dm³

Reducing Sugars 117,00 g/dm³

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.

