



PORT WINE | PORTUGAL

PORTUGUESE TALENT

DATES THAT LEAVE MARKS

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

A vivid light amber colour. A rich and engaging nose, where the opulent aromas of prune and almond prevail. A silky and delicate texture. The flavours of dried fruit stand out in the mouth, along with elegantly combined elegance of notes of spice and wood. A refined and well-structured wine, with a delicious and enduring 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

Sunset IWC (2016), Trophy – Best of Class and Gold Medal. CMB 2016, Great Gold Medal– Mundus Vini 2017, Great Gold Medal. DWWA 2016, Gold Medal. San Francisco IWC 2016, Double Gold Medal. Fortified Masters 2016, Colheita – Silver. Robert Parker, 93 pts. Wine Enthusiast, 93 pts. Tasting Panel Mag, 92 pts. Revista Wine –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 %vol

pH 3,58

Total Acidity 4,38 g/dm³

Reducing Sugars 137,90 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. To ensure its full quality and flavour, this wine should be stored in bottle for as little time as possible, and should be drunk soon after purchase. Best served at a temperature between 12 and 14°C.