



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-harvest at their best moment, the grapes are destemmed, crushed and vinified in a careful maceration with extraction of colour, tannins and aromas of the pellicles, complemented by permanent pumping-over during fermentation. This process takes place in vats at a controlled temperature between 28–30°C, until reaching the desired Baumé. At this phase grape brandy is added (benefit), originating a fortified wine. A wine of an exceptional quality, from a single harvest. Matures in wood for variable periods of time, never less than 7 years, being bottled afterwards by market requests.

TASTING NOTES

Brown-red colour. Exuberant nose, with aromas of fruit in syrup wrapped in notes of dried fruit, spice and marzipan. An intense and complex Colheita Port, with firm and elegant tannins. A long and persistent 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.



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

Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

TECHNICAL DETAILS

Alcohol 20% vol

pH 3,5

Total Acidity 4,66 g/dm³

Reducing Sugars 120 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.