

PORTO VINTAGE 2016

PORT WINE | PORTUGAL

PORTUGUESE TALENT

Good harvests, better wines. Douro means talent and, in exceptional years, it means Vintage Barros. Ageing in bottle, these wines have unique characteristics – intense and enveloping.

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. Wine of exceptional quality, made from one single harvest, bottled between 2 and 3 years after harvest. Deep-red in colour, complex, full-bodied and with remarkable ageing potential.

TASTING NOTES

Dark ruby colour. A fragrant nose, combining notes of fresh fruit, notes of peppermint camphor and hints of balsamic. Succulent, with a firm structure and delicious fruity character. An incredibly long finish.

AWARDS AND HONORS

Purple Pages – Jancis Robinson, Richard Hemming (2018), 17,5 pts; James Suckling (2018), 93 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

Touriga Franca (40%), Tinta Roriz (30%), Touriga Nacional (20%) and Tinta Barroca (10%) from Quinta da Galeira, which is part of Quinta de S. Luiz, subregion of Cima Corgo.

TECHNICAL DETAILS

Alcohol 20%

pH 3,60

Total Acidity 5,42 g/dm³

Reducing Sugars 92g/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.

