

PORTO 10 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

With a golden-brown colour, its nose is strikingly defined by aromas of dried fruit, with delicate notes of vanilla and chocolate. Its smooth and silky texture and its subtle hints of wood are balanced by fresh acidity and muscular tannins that culminate in a long and elegant 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

Berlinder Wine Trophy (2018), Gold Medal; IWSC – Wine & Spirit Competition (2018), Gold; IWC – International Wine Challenge (2018), Gold; Decanter World Wine Awards (2018), Gold, 95 pts; Decanter Magazine (2018), Highly Recommended (90–94).

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. Luíz, 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.

