

Barros Colheita 1997

Port Wine | Portugal

Vine

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of the greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

Soil

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

Height

Up to 600 meters.

Grape Varieties

25% Touriga Nacional, 25% Tinta Roriz, 25% Touriga Franca, 25% Tinta Barroca

Vinification

The producing process includes stopping the fermentation of the must by adding brandy (benefit or fortification), the blending of wines and the ageing.

The fermentation takes place in stone vats with pellicle maceration and pumping over at the temperature of 29°C, until reaching the desired Bé, adding brandy at this phase.

It is a high quality wine obtained from a single harvest. Matures in wood for variable periods of time, not less than 7 years, being bottled afterwards by market requests.

Tasting Notes

Brown-tawny colour with reddish hints. Powerful nose, dominated by the richness of the ripe red fruit, dried fruits and honey touches. In the mouth it is intense, full-bodied and complete of fruit and spicy flavours. The tannic subtlety offers a great elegance and a splendid refinement. Long and desirable finish.

Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain up-right. As a natural product, the Port Wine is subject to create deposit when ageing. To ensure the plenitude of its freshness and quality, this wine should be consumed, preferably, with the shortest possible time in bottle.

Ideal to be served with traditional cakes, ice-creams and chocolates at a temperature between 12° and 14°C.

Technical Details

Alcohol	20 %vol
pH	3,57
Total Acidity	4,35 g/dm ³
Reducing Sugars	99,60 g/dm ³

Winemaker Pedro Sá

