



BARROS

PORTO

Barros LBV Porto 2009

Port Wine | Portugal

Vine

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of 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

Traditional grapes from Douro, mainly Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão.

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, bottled between the fourth and sixth year after the harvest.

Tasting Notes

Deep ruby colour. Attractive and intense aroma of black fruit standing-out the black plum notes. In the taste is silky and engaging, revealing very intense flavours of ripe fruit. A generous LBV with the tannins very present and an elegant sweetness. Delicate and persistente 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. Once opened, it should be consumed within 2 to 4 months. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Balancing the intensity of flavours, the LBV is the ideal choice to serve with main courses of meat, like filet mignon encrusted four peppers and veal cutlet with Bénaise sauce. Its versatility knows no borders, being perfect to combine with an exuberant cheesecake of chocolate mint, a pear and chocolate mille-feuille or simply to enjoy with cheeses of medium intensity. The multiplicity of possible harmonies is superb, having the consumer the pleasure to go in search of new flavours. Serve at a temperature between 12 and 14°C.

Technical Details

Alcohol	20,00 %vol
pH	3,63
Total Acidity	4,90 g/dm ³
Reducing Sugars	94,00 g/dm ³

Winemaker

Pedro Sá

