



**BARROS**  
PORTO

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## Barros Ruby Porto

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.



### 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 stainless-steel 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. Obtained by the lotation of wines with variable levels of maturation and sources, lead through the ageing in stainless-steel and wood for a minimum of 3 years, resulting in a rich wine, aromatic and with a balanced sweetness.



### Tasting Notes

Deep ruby-red colour with a halo granate. Elegant and intense black fruity nose. Strong and vigorous taste, remarkable by the harmonious freshness that the powerful fruit flavours provides.



### 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. Serve simple, fresh or with ice, it is excellent as an aperitif, being equally delighted in any time of the day. Its versatility and freshness express its potential in a diversity of desserts and chesses of medium intensity. Combine with strawberry and yogurt mousse, clafouti of red fruits or puff of camembert with raspberry and rosemary. 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	20,0 %vol
pH	3,68
Total Acidity	4,36 g/dm <sup>3</sup>
Reducing Sugars	100,80 g/dm <sup>3</sup>



### Winemaker

Pedro Sá

