



TAWNY PORT

WINE TYPE: Fortified wine	CASTA: Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão e Tinta Amarela
GEOGRAPHIC LOCATION: Douro	SOILE TYPE: Shale
VINEYARD LOCATION: Douro Demarcated Region, certified and registered by the Douro and Port Wine Institute (IVDP)	AGEING: > 4 years old

FORTIFYING:

As the fermenting wine is transferred to the barrel, a colourless, neutral brandy with an alcohol content of 77% is added. The addition of the grape spirit increases the strength of the wine, making it impossible for the yeasts responsible for fermentation to survive.

After this process, the wine is left to rest in the winery in the Douro until the spring of the following year.

MATURATION | AGEING:

The wine is stored in oak barrels where it will remain until the spring of the following year.

This begins the ageing or maturing process. This process allows the wine and its flavours to develop and mature, and can be done in different ways and for different lengths of time (at least 4 years), resulting in a wide range of Port styles.

TESTS NOTES

APPEARANCE

- Elegant reddish colour;
- Elegant and smooth on the palate;
- Rich aroma of nuts and honey;
- Long and attractive aftertaste.

NOSE | FLAVOUR



ANALYTICAL RESULTS

Alcohol: 18.2% vol



Total Sugars: 98 g/l



Total acidity: 4.56 g/l (tartaric acid)



Baumé (Bé): 3.4 l



Ph: 3.76



RECOMMENDED OPERATING TEMPERATURE:
12°C - 16°C.



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