

Barros Colheita Port, Douro 2005



Lovely balance with rich, warm and intense flavours of toffee, candied orange and dark chocolate.

Producer Note

Having celebrated their 100th year of trading in 2013, Barros Port is undoubtedly one of the most prestigious companies producing and trading in Port. Much of their success comes from Colheita Ports - old Tawnies from a single year matured in cask for a minimum period of seven years. Their expertise in Colheita Ports has established them as the stand out producer of this style. Barros leaves their Colheita Ports to mature in cask until being hand bottled to order. The loss of wine from evaporation (known as the 'Angel's Share') is much higher in comparison to bottle ageing. It is a sacrifice they are willing to make and one that helps them achieve unsurpassed quality in their Colheita wines. In June 2006, Barros was integrated into the Sogevinus Group who are growing the brand in international markets.

Vintage

2005 was an exceptionally dry year and a vintage which produced an early, but high quality harvest in the Douro region.

Vineyard

The vines are grown on terraces cut into the steep hillsides of the Douro Valley. The vines have been planted along the terraces of the greatest slopes, the "Vinha ao Alto", which translates as "vertically planted vines". The vineyard soils are schist greywacke ante-Ordovician, with some granitic formations. This soil is rich in nutrients and has useful water retention properties. Traditionally, the vines in the region are grown low, close to the ground. The single or double Guyot and unilateral and bilateral cordons are the methods most frequently used for training the vines. Trellises are not permitted for Port Wine grapes. The grapes are manually harvested, once they have reached the optimum maturity according to the variety.

Winemaking

Barros Colheita 2005 is produced by the traditional Port method. The grapes were destemmed, crushed and underwent a careful skin maceration to extract colour, aromatics and fine tannins. Fermentation took place in vats with constant pump overs during fermentation. Temperatures were controlled and maintained at between 28 to 30°C, until the desired Baumé was reached. At this moment, grape brandy was added, which is known as the 'benefit', resulting in a fortified wine with perfect balance. A wine of exceptional quality, from a single harvest.

Tasting Note

Bright brown colour with reddish hints. Complex nose, characterised by the presence of the wood notes wonderfully blended with aromas of spice, dried fruits and delicate hints of fruit jam. Well structured with good balance and firm, round tannins that emerge on the intense and velvety palate. Delightful persistence on the finish.

Grape

Tinta Amarela 25%, Tinta Barroca 25%, Tinta Roriz 25%, Touriga Francesa 25%

Awards

Best Fortified Trophy, Wine Merchant Top 100, 2018
Silver, SWA, 2019



Winemaker:	Carlos Alves
Region:	Douro
Sub region:	Douro
Country:	Portugal
Alcohol:	20%
Dry/Sweet value:	6 (1 is dry, 7 is very sweet)
Residual Sugar:	118
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	1223205A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork