

Barros White Port, Douro NV



Delicate and engaging taste combined with a long and harmonious finish.

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.

Vineyard

The vines are grown on terraces cut into the steep hillsides of the Douro Valley; they 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 White Port is produced by the traditional Port method. The grapes were destemmed, crushed and underwent a light skin maceration. Fermentation took place in stainless steel vats with frequent pump overs during fermentation. Temperatures were controlled and maintained at 16 to 18°C, until the desired Baumé was reached. At this ideal moment, grape brandy was added, which is known as the "benefit", resulting in a fortified wine with perfectly balanced sweetness and aromatics. The final blend is the result of a selection of wines with variable levels of maturation. The ageing took place in a combination of stainless steel and wooden casks for a minimum of three years.

Tasting Note

Lively citrine colour this White Port shows an engaging, delicate and perfumed nose, which is dominated by fresh, floral aromas. Rich wine, aromatic and with a balanced sweetness on the palate, with a long, harmonious finish.

Grape

Malvasia Fina 25%, Rabigato 25%, Verdelho 25%, Viosinho 25%

Awards

Gold, SWA, 2019
Critics' Choice, SWA, 2019



Winemaker:	Carlos Alves
Region:	Douro
Sub region:	Douro
Country:	Portugal
Alcohol:	19.5%
Dry/Sweet value:	6 (1 is dry, 7 is very sweet)
Residual Sugar:	106
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	12237NVA
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork