



EVERY BOTTLE



TELLS A STORY

## CASA DE SANTA BARBARA 10 YEARS OLD TAWNY PORTO



### TECHNICAL INFORMATION

<b>Country</b>	Portugal
<b>Region</b>	Douro
<b>Producer</b>	Casa de Santa Barbara
<b>Composition</b>	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
<b>Alcohol</b>	19.98%
<b>Reducing Sugar</b>	122 g/L
<b>Total Acidity</b>	3.75 g/L as Tartaric Acid
<b>PH</b>	3.46

#### WINEMAKER NOTES

Poças is a 100% Portuguese wine company founded in 1918 by Manoel D. Poças Júnior, producing Port and Douro DOC wines.

With more than 100 years of life, the company is currently in the hands of the 4th generation (Maria Manuel Maia, Paulo Pintão, Pedro Pintão, Jorge Manuel Pintão).

Poças has been one of the pioneer companies to produce Douro DOC wines, proving its creativity and boldness since then.

#### TASTING NOTES

Tawny color. Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long-lasting finish of dried plums.

This Port is a result from a combination of different wines, from various harvests throughout the years, matured in wood, equaling an average age of 10 years.

Serving Tips: Ideal as a dessert or convivial wine, it should be served at 17°C/63°F or slightly chilled. Splendid with cheeses, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.

#### SUB-REGION

Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

#### GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão



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**VINE'S AGE**

20-40 Years

**TYPE OF SOIL**

Schist

**HARVEST**

Grape selection in the field and harvested manually.

**VINIFICATION**

Temperature controlled fermentation, stopped by grape brandy addition.

**AGING**

A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 10 Years Old.

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