



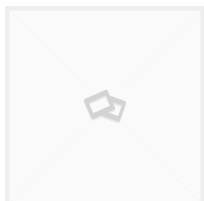
EVERY BOTTLE



TELLS A STORY

CASA DE SANTA BÁRBARA SPECIAL RESERVE RUBY

TECHNICAL INFORMATION



Country	Portugal
Region	Douro
Producer	Casa de Santa Barbara
Alcohol	19.6%
Reducing Sugar	115.00 g/L
Total Acidity	3.80 g/L as Tartaric Acid
PH	3.70

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

Color: Ruby. Aroma of red ripe fruit, with a hint of tobacco. The palate has good structure, with balanced tannins and a slightly fresh finish.

A premium blend of good quality Ruby Ports, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve.

Serving Tips: Goes specially well with red fruit pavlova, biscuit cake, tiramisù. Serve at 18°C/64°F. 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

VINE'S AGE

20-40 Years



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TYPE OF SOIL

Schist

HARVEST

Grape selection in the field and harvested manually.

VINIFICATION

Controlled fermentation with extended maceration, stopped by grape brandy addition.

AGING

In large wooden vats for an average of 4 to 6 years, then blended in stainless steel tanks to preserve its classical full-bodied style, rich and well-balanced.
