



EVERY BOTTLE



TELLS A STORY

CASA DE SANTA BÁRBARA SPECIAL RESERVE TAWNY

TECHNICAL INFORMATION

| | |
|-----------------------|---------------------------|
| Country | Portugal |
| Region | Douro |
| Producer | Casa de Santa Barbara |
| Alcohol | 19.6% |
| Reducing Sugar | 115.00 g/L |
| Total Acidity | 3.50 g/L as Tartaric Acid |
| PH | 3.51 |

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: Tawny with brownish shades. Elegant aromas, with scents of dried fruits, smoke and vanilla. The palate is full bodied and bright, with a long-lasting finish.

A judicious blend of superior quality Tawny Ports matured in wood, 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: Serve at 17°C/63°F or slightly chilled. Excellent as a dessert wine, it is a perfect match for cheese, pastry, sweets, nuts and dried fruits. 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

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HARVEST

Grape selection in the field and harvested manually.

VINIFICATION

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

AGING

In oak casks for a minimum of 7 years.
