



EVERY BOTTLE



TELLS A STORY

## CASA DE SANTA BÁRBARA TAWNY



### TECHNICAL INFORMATION

<b>Country</b>	Portugal
<b>Region</b>	Douro
<b>Producer</b>	Casa de Santa Barbara
<b>Alcohol</b>	18.9%
<b>Reducing Sugar</b>	107.00 g/L
<b>Total Acidity</b>	4.00 g/L as Tartaric Acid
<b>PH</b>	3.72
<b>Sub-Region</b>	Sabrosa, Murça (Cima Corgo)
<b>Vintage</b>	2015

#### 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: medium-tawny. Combines the fruitiness of young wines with the velvety, woody flavor of the older wines. The palate is soft, light and well-balanced.

Fortified wine produced in the mountainsides along the Douro Valley selected to age in wooden vats. It shows maturity in color, concentration in flavors and evolution in the aroma.

Serving Tips: Best served at 18°C/64°F as a dessert wine or slightly chilled as an aperitif, with cheese, pastry, nuts and dried fruits, desserts or sweets. Ready to drink when bottled.

#### SUB-REGION

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**

10-20 Years

**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**

Matured in wood for 3 years, followed by blending of several Port Wines from different harvests.

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