



CASA DE SANTA BÁRBARA VINTAGE 2015

TECHNICAL INFORMATION



Country	Portugal
Region	Douro
Producer	Casa de Santa Barbara
Alcohol	19.6%
Reducing Sugar	118.00 g/L
Total Acidity	4.50 g/L as Tartaric Acid
PH	3.80
Sub-Region	Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)
Vintage	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

Ruby-colored. Floral, red fruit, jam with light balsamic notes. Very compelling, balanced, with light cocoa notes.

Port only made on very exceptional years. Aged in oak barrels to mature it is bottled, without any filtration whatsoever, between the second and third year after the harvest. Vintage Ports will then mature in the bottle for many years and gradually achieve the outstanding style of a great wine

Serving Tips: Ideal as a dessert or convivial wine, superb with strong cheeses such as stilton and Roquefort, and chocolate. Serve at 18°C/64°F. Prior decanting and careful serving are recommended. Ready to be consumed from now or wait to ageing evolution in the bottle.

SUB-REGION

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



EVERY BOTTLE



TELLS A STORY

GRAPE VARIETIES

Field Blend

VINE'S AGE

40-60 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

Matures in wooden vats, strictly controlled with successive tasting, until the approval by the IVDP.
