



Casa de Santa Bárbara 10 Years Old Tawny

PORT WINE

This Port is a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling 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

TECHNICAL SHEET

QUALITY:

10 Years Old Tawny

ORIGIN:

Portugal - Douro Valley

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

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

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Tawny

AROMA:

Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood

PALATE:

Full-bodied, irresistible and complex, with a long-lasting finish of dried plums

ANALYSIS

ALCOHOL:

19,98 % VOL.

REDUCING SUGAR:

122,00 g/L

TOTAL ACIDITY:

3,75 g/L as Tartaric Acid

PH:

3,46

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS / NET):

(Kg) 7,90/ 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085003488

TARIFF CODE:

2204218990

ITF:

35601085003489



Casa de Santa Bárbara 20 Years Old Tawny

PORT WINE

This Port is a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 20 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

TECHNICAL SHEET

QUALITY:

20 Years Old Tawny

ORIGIN:

Portugal - Douro Valley

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:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes 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 20 Years Old

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Golden yellowish brown to amber

AROMA:

Elegant and delicate aromas of dried fruits

PALATE:

Refined and harmonious, with a long-lasting finish

ANALYSIS

ALCOHOL:

19,50 % VOL.

REDUCING SUGAR:

133,00 g/L

TOTAL ACIDITY:

4,78 g/L as Tartaric Acid

PH:

3,31

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 25,00 x 31,00 x 33,00

WEIGHT (GROSS / NET):

(Kg) 11,18 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 11

EAN:

5601085003457

TARIFF CODE:

2204218990

ITF:

35601085003458



Casa de Santa Bárbara Colheita 2008

PORT WINE

The Colheita is a high-quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

Serving Tips: Excellent digestive wine, splendid with sweets such as crème brûlée, apple pie, pastel de nata (portuguese custard tart), milk chocolate, french toast, christmas pudding. Ready to drink when bottled it should be served at 18°C/64°F or slightly chilled

TECHNICAL SHEET

QUALITY:

Tawny sweet – Colheita Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

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

GRAPE VARIETIES:

Field blend

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and
harvested manually

VINIFICATION:

Temperature controlled fermentation,
stopped by grape brandy addition

AGING:

Fines in oak casks for a period no less
than 7 years. During maturation the
wine mellows by oxidization similarly
to Old Port Wines, and presents
characteristics that are unique of the
harvest year

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES *

COLOUR:

Medium Tawny

AROMA:

Roasted caramel, spice, dried vine fruit
and balsamic

PALATE:

Very elegant and smooth in the mouth.
Notes of spices, caramel, toast, tobacco
leaf with wood. Strong and dry finish
that enhances the tannins

ANALYSIS

ALCOHOL:

19,65 % VOL.

REDUCING SUGAR:

122,40 g/L

TOTAL ACIDITY:

4,07 g/L as Tartaric Acid

PH:

3,47

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS/NET):

(Kg) 7,90 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085003464

TARIFF CODE:

2204218990

ITF:

35601085003465

* Updated in December 2019



Poças Late Bottled Vintage 2013

PORT WINE

Port wine issued from a lot of high quality in a single year, matured in oak vats and bottled between the 4th and the 6th spring after the harvest

Serving Tips: Ideal as a dessert or convivial wine, goes specially well with chocolate petit gâteau, chocolate cake, brie cheese, camembert

TECHNICAL SHEET

QUALITY:

Late Bottled Vintage Porto

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

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

GRAPE VARIETIES:

Field blend

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and
harvested manually

VINIFICATION:

Temperature controlled fermentation,
stopped by grape brandy addition

AGING:

Matures in wood for no less than 4
years, followed by a stage in the bottle
until the moment of release

DATE OF BOTTLING:

2018

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES *

COLOUR:

Ruby

AROMA:

Floral, red fruit, jam with light
balsamic notes

PALATE:

Very compelling, balanced, with light
cocoa notes

AWARDS

90 points Robert Parker
90 points Wine Spectator
Gold Medal, Sommelier Wine Awards
2020

ANALYSIS

ALCOHOL:

19,40 % VOL.

REDUCING SUGAR:

116,00 g/L

TOTAL ACIDITY:

3,74 g/L as Tartaric Acid

PH:

3,69

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS / NET):

(Kg) 8,20 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085000494

TARIFF CODE:

2204218990

ITF:

35601085000495

* Updated in December 2019



Casa de Santa Bárbara Ruby

PORT WINE

Fortified wine produced in the mountainsides along the Douro Valley, of a Ruby colour and vibrant personality. Has intense ripe fruit aromas and it is young, fresh and rich in the palate

Serving Tips: Goes specially well with red fruit cheesecake, raspberry ice cream. Serve at 18°C/64°F. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:

Ruby Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Tabuaço, S. João da Pesqueira (Cima Corgo)

GRAPE VARIETIES:

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

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Controlled fermentation with maceration, stopped by grape brandy addition

AGING:

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

DATE OF BOTTLING:

Bottling according to demand.

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Red

AROMA:

Fresh fruit, raspberry

PALATE:

Broad, with surprising structure and freshness and a fruity finish

ANALYSIS

ALCOHOL:

19,20 % VOL.

REDUCING SUGAR:

111,00 g/L

TOTAL ACIDITY:

3,60 g/L as Tartaric Acid

PH:

3,73

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,00 x 17,50 x 32,00

WEIGHT (GROSS / NET):

(Kg) 7,80 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085003877

TARIFF CODE:

2204218990

ITF:

Casa de Santa Bárbara Special Reserve Ruby

PORT WINE

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

TECHNICAL SHEET

QUALITY:

Reserve Ruby Port

ORIGIN:

Portugal - Douro Valley

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

TYPE OF SOIL:

Schist

HARVEST:

Grapes 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

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Ruby

AROMA:

Red ripe fruit, with a hint of tobacco

PALATE:

Good structure, balanced tannins. Slightly fresh finish

ANALYSIS**ALCOHOL:**

19,60 % VOL.

REDUCING SUGAR:

115,00 g/L

TOTAL ACIDITY:

3,80 g/L as Tartaric Acid

PH:

3,70

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 26,00 x 17,50 x 32,00

WEIGHT (GROSS/NET):

(Kg) 7,90 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085194018

TARIFF CODE:

2204218990

ITF:

35601085330103

Casa de Santa Bárbara Special Reserve Tawny

PORT WINE

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

TECHNICAL SHEET

QUALITY:

Reserve Tawny Port

ORIGIN:

Portugal - Douro Valley

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

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Controlled fermentation with maceration, stopped by grape brandy addition

AGING:

In oak casks for a minimum of 7 years

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Tawny with brownish shades

AROMA:

Elegant, with scents of dried fruits, smoke and vanilla

PALATE:

Full bodied and bright, with a long-lasting finish

ANALYSIS

ALCOHOL:

19,60 % VOL.

REDUCING SUGAR:

115,00 g/L

TOTAL ACIDITY:

3,50 g/L as Tartaric Acid

PH:

3,51

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 19,00 x 28,00 x 32,00

WEIGHT (GROSS/NET):

(Kg) 7,90 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085010080

TARIFF CODE:

2204218990

ITF:

35601085080107



Casa de Santa Bárbara Tawny

PORT WINE

Fortified wine produced in the mountainsides along the Douro Valley selected to age in wooden vats. It shows maturity in colour, concentration in flavours 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

TECHNICAL SHEET

QUALITY:

Tawny Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Sabrosa, Murça (Cima Corgo)

GRAPE VARIETIES:

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

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and
harvested manually

VINIFICATION:

Controlled fermentation with
maceration, stopped by grape brandy
addition

AGING:

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

DATE OF BOTTLING:

Bottling according to demand.

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Medium Tawny

AROMA:

Combines the fruitiness of young wines
with the velvety, woody flavour of the
older wines

PALATE:

Soft, light and well-balanced

ANALYSIS

ALCOHOL:

18,90 % VOL.

REDUCING SUGAR:

107,00 g/L

TOTAL ACIDITY:

4,00 g/L as Tartaric Acid

PH:

3,72

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,90 x 17,70 x 27,80

WEIGHT (GROSS / NET):

(Kg) 7,45/ 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085003976

TARIFF CODE:

2204218990

ITF:



Casa de Santa Bárbara Vintage 2015

PORT WINE

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

TECHNICAL SHEET

QUALITY:

Red sweet – Vintage Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

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

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

DATE OF BOTTLING:

2017

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES *

COLOUR:

Intense ruby

AROMA:

Floral notes and rose water

PALATE:

Marked red fruit, with a hint of mint.
Silky, well-balanced and elegant

ANALYSIS

ALCOHOL:

19,60 % VOL.

REDUCING SUGAR:

118,00 g/L

TOTAL ACIDITY:

4,50 g/L as Tartaric Acid

PH:

3,80

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 25,00 x 31,00 x 33,00

WEIGHT (GROSS/NET):

(Kg) 11,50 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 11

EAN:

5601085004195

TARIFF CODE:

2204218990

ITF:

* Updated in December 2019