



DOURO, Portugal



WINEMAKING

After the manual harvest of overripe grapes, they are partially destemmed and crushed in the wine press, where they undergo slight maceration before alcoholic fermentation (AF) takes place at a controlled temperature. Vinic brandy is added to the fermentation when the desired sugar level (Brix) is reached, resulting in a fortified wine that ages in oak vats for 3 to 5 years. The final blend is obtained by combining several wines with different aging periods, averaging 4 years, which are stabilized and filtered before bottling in Gaia.

TASTING NOTES

Bright and intensely purple in color, with ruby reflections on the edge. Aroma of plums and blackcurrants, licorice. On the palate, notes of ripe fruit and jam.

FOOD PAIRING

Ready to be enjoyed as soon as the bottle is opened. Perfect to accompany dark chocolate mousse or puddings, fruit pies, or cream cheese. The ideal pairing: Red fruit cheesecake.

STORAGE

It is recommended to store in a cool place at a constant temperature (ideal storage temperature of 12°C), protected from light, and in a horizontal position.

PRODUCER	Barão de Vilar, Vinhos SA
WINEMAKER	Álvaro Van Zeller
CLASSIFICATION	Vinho do Porto
GRAPE	Touriga Nacional, Touriga
VARIETIES	Franca, Tinta Roriz, Tinta Barroca & Tinto Cão
AGING	Oak Barrels 3 to 5 anos.
ALCOHOL	20.0 %
BAUMÉ	3.30
CAPACITY	75 cl
ALLERGENS	Sulfitos
VEGAN	No