

Fortified wines are made by adding a proportion of grape spirit, or brandy, to interrupt the fermentation process, hence keeping the residual sugar of the grape. Port is produced exclusively in the mountainous vineyards of the Douro Valley in northern Portugal, the first vineyard area in the world to be legally demarcated in 1756. In a class of its own, Port owes its distinctive character to a unique association of climate, soil, grape varieties, and winemaking expertise that cannot be replicated elsewhere.

<b>PRODUCER</b>	Barão de Vilar, Vinhos SA
<b>WINEMAKER</b>	Álvaro Van Zeller
<b>CLASSIFICATION</b>	Port Wine
<b>CAPACITY</b>	3 x 6 cl



## ALCOHOL: 19.5 %

### WHITE PORT

Made exclusively with traditional white grapes from Douro Valley, this young Port ages in wooden casks for 3 years acquiring a pale, hay color. Fresh and floral aromas with notes of dried fruits.

### RUBY PORT

Young and fruitiest style of Port, with a deep red color and intense berries fruits aromas.

### TAWNY PORT

Tawny Port is a blend selected and matured in small oak vats. The aroma is a perfect combination of ripe fruit with dry fruit and cinnamon.

### ROSÉ PORT

The latest style of young Port results from an innovative technique at a low temperature, highlighting the fine aromas and flavors of fresh red fruits, soft texture, and a magnetic bright pink color.

## ALCOHOL: 20.0 %

### RESERVE TAWNY PORT

A blend of Tawny Ports matured for 7 years in seasoned oak casks, acquiring a deep golden-amber color, a softened mellow texture with an intense complex nose to orange peel, cinnamon, and raisins.

### OLD AGED TAWNY

Old Aged Tawny, with the indication of age (10, 20, 30, and 40 years old) is a blend of Ports of different years and aging lengths in seasoned oak casks that its average is stated on the label. A Tawny with intense fruity flavors and firm tannins, velvety texture, and aromas to dried fruits, cinnamon, and candied orange peel.

### SINGLE HARVEST TAWNY

A Port from a single harvest aged in oak casks for, at least, seven years and bottled by demand. Colheita represents the characteristics of that year's harvest and maturation process. An elegant Tawny with a mellow flavor and a fine balance between acidity and inherent sweetness.

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**CLASSIFICATION** Port Wine

**CAPACITY** 3 x 6 cl



ALCOHOL: 20.0 %

#### RESERVE RUBY PORT

A Port aged in large wooden vats, called "tonéis" for 4 years before bottling. Crammed with luscious black fruit flavors and deep ruby color.

#### LBV PORT

LBV Port is made from a selection of high-quality grapes from a single harvest and aged in large wood vats before its bottling, normally occurring between the 4th and 6th year after the harvest date. Port with deep color with purple hues, reveals a great vibrancy with ripe fruit flavors, black chocolate, and black pepper, and a velvety texture.

#### VINTAGE PORT

Vintage Port represents the "nee plus ultra" of Port wines. Symbol of the absolute best selection of grapes from an outstanding single harvest, that remains in vats for two years before bottling. A well-concentrated, structured, and tannic of all Ports, ready to endure a lifetime in the bottle. Lusciously jammy and fresh black fruit aromas. Unmatchable elegance.