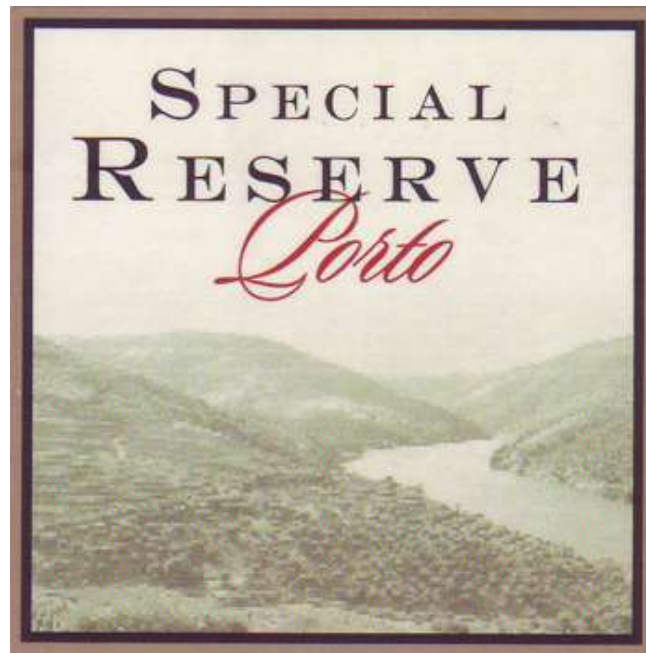


BARROS SPECIAL RESERVE PORT

Established in the beginning of the century, Barros, Almeida & C0 – Vinhos S.A., is undoubtedly, one of the most prestigious companies producing and trading in port. Nowadays, the Barros Group is composed of several companies acquired or established along the years, and its position on the port market is an important one (about 5% of total sales) producing in its Quintas up the Douro about 600 pipes of port. Barros' Ports are nowadays famous, appreciated all over the world.



- Grapes:** The traditional varieties from the Douro. The vines are cultivated on terraces supported by stone walls, or on platforms held by natural slopes on the contours of the hillsides.
- Soil:** Schists.
- Vinification:** The grapes were crushed and underwent an extended maceration on skins in order to obtain a rich wine both in colour and flavour. Fermentation was arrested by the addition of grape alcohol in order to produce a naturally sweet wine.
- Ageing:** Matured in wooden casks for a minimum of 3 years.
- Serve:** At 15 to 18°C as an aperitif or with desserts and cheese
- Taste:** Ruby colour, with complex aromas of ripe fruit. A full bodied and rich port with good structure

Portugal