



BARÃO DE VILAR

PORT PRODUCERS IN OPORTO SINCE 1715

BARÃO DE VILAR, VINHOS S.A.
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BARÃO DE VILAR RESERVE PORT

- Origin:** DOC Porto
- Grape Varieties:** Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão
- Alcohol:** 20 %
- Vinification:** Fermentation takes place in stainless steel vats at controlled temperature, with 1 day on pre-fermentative maceration and 2 days on fermentation. The grapes' must not destemmed.
- Characteristics:** *Barão de Vilar Porto Reserve* is characterized by its softness, with a perceived fruity character. Blended from reserve wines selected for their intense fruity character and deep colour. It is aged in wooden casks of around 600 litres for 4 years before being bottled. The ageing in bottle can improve slightly the wine.
- Suggestions:** Ready to drink, it forms an excellent complement for simple and classic last courses desserts and it also can be enjoyed on its own, slightly chilled, as an aperitif.
- Winemaker:** Álvaro van Zeller

