

Barreto Cellars

2003 Vinho Tinto (Red Wine)

Varieties: 38% Tempranillo
28% Touriga Nacional
28% Tannat
5% Souzao

Appellation: 61.8% Lodi and 38.2% Paso Robles

Alcohol: 14.5

Acidity: 6.90 g/L

pH: 3.79

Residual Sugar: 0.72g/L

Date Bottled: April 25, 2005

Winemaking: Hand harvested, crushed and fermented in open top containers. At the end of fermentation, the must was pressed in a small basket press and aged prior to being blended. The blended wine was allowed to age and develop harmony prior to being bottled.

Tasting Notes: This blend is similar in flavors and structure to traditional Douro field blends. The wines in this blend have melded wonderfully over time and have created a complex and rich tasting wine with great balance, producing a well rounded wine that stands well on its own, or is the perfect complement to a hearty steak dinner.

Awards: Silver, LA County Fair
Silver, San Francisco Wine Comp.
Silver, CA State Fair
Bronze, American Wine Society

