

Barreto Cellars

2004 Vinho Tinto (Red Wine)

Varieties: 41% Tempranillo
41% Touriga Nacional
16% Tannat
2% Souzao

Appellation: 60% Lodi and 40% Paso Robles

Alcohol: 13.9%

Acidity: 5.80 g/L

pH: 3.86

Residual Sugar: 0.20 g/L

Date Bottled: April 4, 2006

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, Orange County
Silver, East Coast International

