

# Barreto Cellars

## 2003 Vintage Port

**Variety:** 58% Tempranillo  
39% Touriga Nacional  
3% Souzao

**Appellation:** Lodi

**Harvest date:** September/October 2003

**Brix at harvest:** 24+

**Alcohol:** 18.0%

**Acidity:** 5.2 g/L

**pH:** 3.77

**Residual Sugar:** 8.0g/L

**Date Bottled:** September 8, 2005

**Winemaking:** Hand harvested, crushed and fermented in open top containers. Gently pressed and aged in neutral oak barrels.

**Tasting Notes:** Brimming with berries and spice, the seductive nose invites you discover what lies beneath its many layers. The velvety texture reveals more fruit, chocolate and a mature tannin structure.

**Awards:** Silver, American Wine Society  
Silver, San Francisco Chronicle  
86 Points, Beverage Tasting Inst.

