

# Barreto Cellars

## 2002 Vinho Tinto (Red Wine)

**Varieties:** 60% Tempranillo and 40% Touriga Nacional

**Appellation:** 60% Tulare county and 40% Lodi

**Harvest date:** 9/6/02 and 9/30/02

**Brix at harvest:** 25.8

**Alcohol:** 14.5

**Acidity:** 6.22

**pH:** 3.63

**Residual Sugar:** 1.85g/L

**Date Bottled:** August 20, 2003

**Cases Produced:** 70

**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:** The blending of these two varieties is as common in the Douro, as blending Cabernet Sauvignon and Merlot in Bordeaux.

Once blended the two varieties come together to create a complex and rich tasting wine that balances the fruity forward nose by extenuating the earthy properties of each, producing a well rounded wine that stands well on its own, or is the perfect complement to a hearty steak dinner.

**Awards:** Bronze, Orange County Fair

