



COLHEITA 1964

PORT WINE

The Colheita it is a high quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn in to an elegant and complex bouquet combined with a silky texture and a long lasting finish.



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SERVING TIPS

Excellent digestive wine, it should be served at room temperature (18°C/64°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.

TECHNICAL SHEET

QUALITY	Tawny sweet
ORIGIN	Portugal - Douro Valley
SUB-REGION	Ervedosa do Douro (Cima Corgo); Numão (Douro Superior).
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	40-60 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, stopped by grape brandy addition.
AGING	Fines in oak casks for a period no less than 7 years. During maturation the wine mellows by oxidization similarly to Old Port Wines, and presents characteristics that are unique of the harvest year.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

TASTING NOTES

COLOR	Tawny with greenish shades.
AROMA	Complex, standing out dried fruit and orange peel flavors.
PALATE	Full-bodied, silky and involving, showing a long and very persistent finish.

ANALYSIS

ALCOHOL	20,27 % VOL.
REDUCING SUGAR	114,10 g/L
TOTAL ACIDITY	5,92 g/L as Tartaric Acid
pH	3,40