



# Poças Colheita 1994

## PORT WINE

The Colheita 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 into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

*Serving Tips: Excellent digestive wine, splendid with sweets such as almond pie, condensed milk pie, English cake or São Jorge cheese, smoked gouda and cigars. Ready to drink when bottled it should be served at 18°C/64°F or slightly chilled*

### TECHNICAL SHEET

**QUALITY:**

Tawny sweet – Colheita Port

**ORIGIN:**

Portugal - Douro Valley

**SUB-REGION:**

Ervedosa do Douro (Cima Corgo),  
Numão (Douro Superior)

**GRAPE VARIETIES:**

Field blend

**VINE'S AGE:**

40-60 Years

**TYPE OF SOIL:**

Schist

**HARVEST:**

Grapes selection in the field and  
harvested manually

**VINIFICATION:**

Temperature controlled fermentation,  
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:**

Bottling according to demand

**WINEMAKER:**

Jorge Manuel Pintão  
André Pimentel Barbosa

### TASTING NOTES

**COLOUR:**

Medium Tawny

**AROMA:**

Berry fruit flavours

**PALATE:**

Full bodied, with quality tannins. Long  
aromatic persistence

**AWARDS**

90 points Robert Parker  
92 points Wine Enthusiast  
91 points For The Love of Port

### ANALYSIS

**ALCOHOL:**

19,92 % VOL.

**REDUCING SUGAR:**

126,00 g/L

**TOTAL ACIDITY:**

4,42 g/L as Tartaric Acid

**PH:**

3,33

### LOGISTICAL INFORMATION

(CS6)

**DIMENSIONS (W X L X H):**

(cm) 31,00 x 25,00 x 33,00

**WEIGHT (GROSS/NET):**

(Kg) 11,50 / 4,60

**VOLUME:**

(cm) 4,50

**PALETTE (LAYERS / BOXES PER LAYER):**

5 / 11

**EAN:**

5601085015948

**TARIFF CODE:**

2204218990

**ITF:**

35601085594017