



Poças Special Reserve Ruby

PORT WINE

A premium blend of good quality Ruby Ports, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve

Serving Tips: Goes specially well with red fruit pavlova, biscuit cake, tiramisù. Serve at 18°C/64°F. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:

Reserve Ruby Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

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

GRAPE VARIETIES:

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

VINE'S AGE:

20-40 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Controlled fermentation with extended maceration, stopped by grape brandy addition

AGING:

In large wooden vats for an average of 4 to 6 years, then blended in stainless steel tanks to preserve its classical full-bodied style, rich and well-balanced

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Ruby

AROMA:

Red ripe fruit, with a hint of tobacco

PALATE:

Good structure, balanced tannins. Slightly fresh finish

AWARDS

89 points Wine Enthusiast

87 points Wine Spectator

ANALYSIS

ALCOHOL:

19,60 % VOL.

REDUCING SUGAR:

115,00 g/L

TOTAL ACIDITY:

3,80 g/L as Tartaric Acid

PH:

3,70

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 26,00 x 17,50 x 32,00

WEIGHT (GROSS/NET):

(Kg) 7,90 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085194018

TARIFF CODE:

2204218990

ITF:

35601085330103