



# Poças Vintage 2000

## PORT WINE

Port only made on very exceptional years. Aged in oak barrels to mature it is bottled, without any filtration whatsoever, between the second and third year after the harvest. VINTAGE Ports will then mature in the bottle for many years and they will gradually achieve the outstanding style of a great wine

*Serving Tips: Ideal as a dessert or convivial wine, superb with high quality cheeses like Stilton and Roquefort, and also dark chocolate. Serve at 18°C/64°F. Prior decanting and careful serving are recommended. Ready to be consumed now or wait for the ageing evolution in the bottle*

### TECHNICAL SHEET

**QUALITY:**

Red sweet – Vintage 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:**

Controlled fermentation with  
extended maceration, stopped by  
grape brandy addition

**AGING:**

Matures in wooden vats, strictly  
controlled with successive tasting, until  
the approval by the IVDP

**DATE OF BOTTLING:**

2002

**WINEMAKER:**

Jorge Manuel Pintão  
Luís Rodrigues

### TASTING NOTES

**COLOUR:**

Full red

**AROMA:**

Very rich and concentrated aromas of  
berry fruits

**PALATE:**

Full-bodied and fruity, long aromatic  
persistence, strengthened by quality  
tannins. It shows a remarkable  
capacity to age in the bottle

### AWARDS

88 points Robert Parker  
90 pontos Wine Spectator

### ANALYSIS

**ALCOHOL:**

20,20 % VOL.

**REDUCING SUGAR:**

92,70 g/L

**TOTAL ACIDITY:**

4,08 g/L as Tartaric Acid

**PH:**

3,66