



Poças White

PORT WINE

Fortified wine produced from white grapes grown in the Northern Portugal's Douro Valley. Its floral aromas and fresh, fruity taste, make it a refined aperitif

Serving Tips: Suits well with pancakes with honey, peach pie, toast with brie cheese, honey and nut, tarte tatin. Best served fresh (10°C/50°F)

TECHNICAL SHEET

QUALITY:

White Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Sabrosa, Murça (Cima Corgo)

GRAPE VARIETIES:

Malvasia Fina, Códega, Rabigato, Viosinho

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation, stopped by grape brandy addition

AGING:

Matured in wood for 3 years, followed by blending of several White Port Wines from different harvests, cold stabilization and filtration

DATE OF BOTTLING:

Bottling according to demand.

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Dark yellow

AROMA:

Apricot, toasted almonds, country flowers, medicinal herb, pennyroyal, honey

PALATE:

Compelling, fresh and floral, with a long-lasting finish

AWARDS

89 points Wine Enthusiast
88 points Wine Spectator

ANALYSIS

ALCOHOL:

19,10 % VOL.

REDUCING SUGAR:

115,00 g/L

TOTAL ACIDITY:

3,80 g/L as Tartaric Acid

PH:

3,52

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,90 x 17,70 x 27,80

WEIGHT (GROSS / NET):

(Kg) 7,80 / 4,49

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085010615

TARIFF CODE:

2204218990

ITF:

35601085610106

LOGISTICAL INFORMATION

(CS12)

DIMENSIONS (W X L X H):

(cm) 28,00 x 37,50 x 32,00

WEIGHT (GROSS / NET):

(Kg) 16,00/ 9,20

VOLUME:

(cm) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 10

EAN:

5601085010615

TARIFF CODE:

2204218990

ITF:

45601085010613