



Poças Rosé 2024

DOC DOURO

Wine produced with a blend of red indigenous Douro grapes from the region of Douro Superior, and vinified at Quinta das Quartas

Serving Tips: Goes specially well with lobster, seared salmon, white-rind cheeses such as camembert and brie

TECHNICAL SHEET

QUALITY:
DOC Douro

ORIGIN:
Portugal - Douro Valley

SUB-REGION:
Numão (Douro Superior)

GRAPE VARIETIES:
70% Tinta Roriz, 30% Touriga Nacional

VINE'S AGE:
10-20 Years

TYPE OF SOIL:
Schist

HARVEST:
Grape selection in the field and harvested manually

VINIFICATION:
Temperature controlled fermentation

AGEING:
In stainless steel vats until bottling

DATE OF BOTTLING:
2025

WINEMAKER:
André Pimentel Barbosa

TASTING NOTES

COLOUR:
Rosé

AROMA:
Great aromatic intensity with floral and berry notes

PALATE:
Fresh and well-balanced with a good minerality and a long and elegant finish

ANALYSIS

ALCOHOL:
12,80 % VOL.

RESIDUAL SUGAR:
<0,60 g/L

TOTAL ACIDITY:
6,30 g/L as Tartaric Acid

PH:
3,32

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION
(75CL CS6)

DIMENSIONS (W X L X H):
(cm) 15,50 x 23,40 x 30,10

WEIGHT (GROSS/NET):
(Kg) 7,80 / 4,60

VOLUME:
(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):
4 / 24

EAN:
5601085003686

ITF:
35601085003687

TARIFF CODE:
2204216910