



Poças Rosé 2025

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:

2026

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:

6,20 g/L as Tartaric Acid

PH:

3,45

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 22,40 x 14,90 x 30,10

WEIGHT (GROSS/NET):

(Kg) 6,90 / 4,59

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 24

EAN:

5601085003686

ITF:

35601085003687

TARIFF CODE:

2204216903