



Poças Red 2023

DOC DOURO

Wine produced with a blend of red indigenous Douro grapes from the region of Douro Superior, and vinified at Quinta das Quartas. This wine presents a great aromatic intensity with notes of ripe red fruit, showing freshness and a good balance

Serving Tips: Goes specially well with grilled beef, roasted veal, meat lasagne, ravioli, ragout, steak and kidney pie

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

50% Touriga Nacional, 20% Touriga Franca, 20% Tinta Roriz, 10% Tinta Barroca

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation with extended maceration

AGING:

20% matures in second year French "Allier" oak casks

DATE OF BOTTLING:

2025

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Red

AROMA:

Intense, with woodland fruit notes

PALATE:

Well-balanced, fresh, with deeply marked ripe fruit and a subtle hint of spice

ANALYSIS

ALCOHOL:

13,70 % VOL.

RESIDUAL SUGAR:

<0,60 g/L

TOTAL ACIDITY:

5,1 g/L as Tartaric Acid

PH:

3,74

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) 7,10 / 4,50

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

4 / 24

EAN:

5601085000685

ITF:

35601085003663

TARIFF CODE:

2204216990

LOGISTICAL INFORMATION

(75CL CS12)

DIMENSIONS (W X L X H):

(cm) 23,50 x 31,50 x 30,10

WEIGHT (GROSS/NET):

(kg) 14,02 / 8,98

VOLUME:

(L) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 14

ITF:

45601085001147