



Poças White 2020

DOC DOURO

A wine made from white indigenous Douro varieties source from the highest zones (600 meters) in Quinta de Vale de Cavalos to assure freshness, on a transition between granite and schist soil. The ageing in second year French “Allier” oak casks gives this wine complexity and structure

Serving Tips: Goes specially well with grouper “massada” (pasta), seafood rice, bacalhau à brás (crumbled codfish, potatoes and eggs), asparagus risotto

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

25% Códega, 25% Rabigato, 25% Gouveio, 25% Viosinho

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation

AGING:

30% matures for 6 months in second year French “Allier” oak casks with 300 liters, with “batónnage” of fine lees

DATE OF BOTTLING:

2021

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Yellow straw

AROMA:

Floral, with citric and yellow stone fruit notes

PALATE:

Very involving in the mouth, with well-integrated wood where the notes of yellow stone fruit reappear

ANALYSIS

ALCOHOL:

13,90 % VOL.

REDUCING SUGAR:

0,70 g/L

TOTAL ACIDITY:

6,50 g/L as Tartaric Acid

PH:

3,25

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 16,00 x 23,60 x 31,00

WEIGHT (GROSS/NET):

(Kg) 7,39 / 4,46

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 24

EAN:

5601085003655

TARIFF CODE:

2204213890

ITF:

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