



Poças Colheita 2003

PORT WINE

The Colheita is a high-quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

Serving Tips: Excellent digestive wine, splendid with sweets such as crème brûlée, apple pie, pastel de nata (portuguese custard tart), milk chocolate, french toast, christmas pudding. Ready to drink when bottled it should be served at 18°C/64°F or slightly chilled

TECHNICAL SHEET

QUALITY:

Tawny sweet – Colheita Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Ervedosa do Douro (Cima Corgo),
Numão (Douro Superior)

GRAPE VARIETIES:

Field blend

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and
harvested manually

VINIFICATION:

Temperature controlled fermentation,
stopped by grape brandy addition

AGING:

Fines in oak casks for a period no less
than 7 years. During maturation the
wine mellows by oxidization similarly
to Old Port Wines, and presents
characteristics that are unique of the
harvest year

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES *

COLOUR:

Medium Tawny

AROMA:

Soft vinegar aroma with notes of wood
and dry fruits (almond and hazelnut)

PALATE:

Intense, fresh and well-balanced with
notes of dry fruits, vanilla, wood and
medicinal herbs. Dry and intense finish

AWARDS

92 points Robert Parker
93 points Wine Enthusiast
93 points Wine Spectator

ANALYSIS

ALCOHOL:

19,95 % VOL.

REDUCING SUGAR:

122,00 g/L

TOTAL ACIDITY:

4,06 g/L as Tartaric Acid

PH:

3,55

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 31,00 x 33,00 x 25,00

WEIGHT (GROSS/NET):

(Kg) 11,50 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 11

EAN:

5601085002450

TARIFF CODE:

2204218990

ITF:

35601085002451

* Updated in December 2019