



Poças Colheita 1967

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 almond pie, condensed milk pie, English cake or São Jorge cheese, smoked gouda and cigars. 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:

Tawny with slightly greenish shades

AROMA:

Complex and sweet standing out wood
and smoky flavours

PALATE:

Full-bodied and involving, well
structured, showing a long and very
persistent finish

AWARDS

91 points Robert Parker
92 points For The Love of Port

ANALYSIS

ALCOHOL:

20,10 % VOL.

REDUCING SUGAR:

127,00 g/L

TOTAL ACIDITY:

5,50 g/L as Tartaric Acid

PH:

3,33

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

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

WEIGHT (GROSS/NET):

(Kg) 11,18 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 11

EAN:

5601085010103

TARIFF CODE:

2204218990

ITF:

35601085100102