

Poças Colheita 1992

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:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Tawny with brownish shades

AROMA:

Woody flavours, with notes of dried fruits, and a slight touch of smoke

PALATE:

Full and involving confirming the nose impressions. Very pleasant persistence

AWARDS

92 points Wine Enthusiast
93 points Wine Spectator

ANALYSIS
ALCOHOL:

20,33 % VOL.

REDUCING SUGAR:

109,40 g/L

TOTAL ACIDITY:

4,30 g/L as Tartaric Acid

PH:

3,40

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:

5601085015924

TARIFF CODE:

2204218990

ITF:

35601085015925