



Poças Fora da Série Ânfora 2018

DOC DOURO

A wine made from Arinto and Códega from Quinta de Vale de Cavalos (Numão, Douro Superior), fermented and aged in 150 litres amphora, resulting in a profoundly mineral, minimalist and smooth wine

Serving Tips: Ideally suited to raw oysters, leaf barnacle, steamed mussels, grilled black swordfish and tuna tartar

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

50% Códega, 50% Arinto

VINE'S AGE:

20-40 Years

TYPE OF SOIL:

Transition between schist and granite

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Must fermented in a 150 litres amphora

AGING:

In an uncoated amphora for 9 months with bâtonnage on fine lees

DATE OF BOTTLING:

2019

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Pale yellow

AROMA:

Clean, very fresh and mineral, with a hint of green apple

PALATE:

Good mouth volume, with a soft and thin texture, where freshness and minerality stand out. Smooth and persistent finish

AWARDS

90 points Robert Parker

ANALYSIS

ALCOHOL:

13,30 % VOL.

REDUCING SUGAR:

1,30 g/L

TOTAL ACIDITY:

5,70 g/L as Tartaric Acid

PH:

3,31

LOGISTICAL INFORMATION (CS3)

DIMENSIONS (W X L X H):

(cm) 30,50 x 33,50 x 11,00

WEIGHT (GROSS/NET):

(Kg) 6,40 / 2,30

VOLUME:

(cm) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085003365

TARIFF CODE:

2204213810

ITF:

85601085003361