



# Poças Fora da Série Ânfora 2018

## DOC DOURO

A wine made from Arinto and C3dega from Quinta de Vale de Cavalos (Num3o, 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:**

Num3o (Douro Superior)

**GRAPE VARIETIES:**

50% C3dega, 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 b3tonnage on fine lees

**DATE OF BOTTLING:**

2019

**WINEMAKER:**

Jorge Manuel Pint3o  
Andr3 Pimentel Barbosa

### 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:**

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