



Poças Late Bottled Vintage 2013

PORT WINE

Port wine issued from a lot of high quality in a single year, matured in oak vats and bottled between the 4th and the 6th spring after the harvest

Serving Tips: Ideal as a dessert or convivial wine, goes specially well with chocolate petit gâteau, chocolate cake, brie cheese, camembert

TECHNICAL SHEET

QUALITY:

Late Bottled Vintage Porto

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:

Matures in wood for no less than 4
years, followed by a stage in the bottle
until the moment of release

DATE OF BOTTLING:

2018

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Ruby

AROMA:

Floral, red fruit, jam with light
balsamic notes

PALATE:

Very compelling, balanced, with light
cocoa notes

AWARDS

90 points Robert Parker
90 points Wine Spectator
Gold Medal, Sommelier Wine Awards
2020

ANALYSIS

ALCOHOL:

19,40 % VOL.

REDUCING SUGAR:

116,00 g/L

TOTAL ACIDITY:

3,74 g/L as Tartaric Acid

PH:

3,69

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS / NET):

(Kg) 8,20/ 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085000494

TARIFF CODE:

2204218990

ITF:

35601085000495