



# 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:**

Jorge Manuel Pintão  
André Pimentel Barbosa

### 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

\* Updated in December 2019