



# Poças Late Bottled Vintage 2015

## 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:**

2021

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Ruby

**AROMA:**

Red fruit jam and tobacco leaf

**PALATE:**

Long and compelling, with notes of red  
fruit jam

### AWARDS

89-90 points Robert Parker  
90 points Wine Enthusiast

### ANALYSIS

**ALCOHOL:**

19,19 % VOL.

**REDUCING SUGAR:**

115,00 g/L

**TOTAL ACIDITY:**

3,90 g/L as Tartaric Acid

**PH:**

3,78

### CERTIFICATION

V-Label (vegan)

### 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