



# Poças Late Bottled Vintage 2018

## 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:

Grape selection in the field and  
harvested manually

#### VINIFICATION:

Temperature controlled fermentation,  
stopped by grape brandy addition

#### AGEING:

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

#### DATE OF BOTTLING:

2023

#### WINEMAKER:

André Pimentel Barbosa

#### TECHNICAL DIRECTOR:

Jorge Manuel Pintão

### TASTING NOTES

#### COLOUR:

Ruby

#### AROMA:

Floral, notes of blueberry with  
balsamic notes

#### PALATE:

Firm and compelling attack,  
remarkable balance, with a long and  
elegant finish

### ANALYSIS

#### ALCOHOL:

19,1 % VOL.

#### RESIDUAL SUGAR:

116 g/L

#### TOTAL ACIDITY:

4,30 g/L as Tartaric Acid

#### PH:

3,71

### CERTIFICATION

V-LABEL (VEGAN)

### LOGISTICAL INFORMATION (CS6)

#### DIMENSIONS (W X L X H):

(cm) 27,0 x 17,90 x 31,00

#### WEIGHT (GROSS/NET):

(Kg) 8,02/ 4,60

#### VOLUME:

(L) 4,50

#### PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

#### EAN:

5601085000494

#### ITF:

35601085000495

#### TARIFF CODE:

2204218990