



Poças Lágrima

PORT WINE

Fortified wine produced from traditional white varietals, grown in the hottest and most exposed areas of Northern Portugal's Douro Valley. Very pleasant as a dessert or an aperitif wine

Serving Tips: Goes specially well with "pão de ló" (sponge cake), fruit salad, lemon meringue pie. Can also be served with crushed ice and lime like a "caipirinha" (brasilian cocktail). Serve fresh (10°C/50°C)

TECHNICAL SHEET

QUALITY:

White Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Sabrosa, Murça (Cima Corgo)

GRAPE VARIETIES:

Malvasia Fina, Códega; Rabigato, Viosinho

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Controlled fermentation with short maceration, stopped by grape brandy addition

AGING:

Matured in wood for 3 years, followed by blending of several Port Wines from different harvests

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Intense yellow

AROMA:

Very floral, with a scent of melon, honey, country flowers

PALATE:

Fresh, smooth and persistent

ANALYSIS

ALCOHOL:

19,10 % VOL.

REDUCING SUGAR:

152,00 g/L

TOTAL ACIDITY:

3,60 g/L as Tartaric Acid

PH:

3,39

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

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

WEIGHT (GROSS / NET):

(Kg) 7,83/ 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085010042

TARIFF CODE:

2204218990

ITF:

35601085040101

LOGISTICAL INFORMATION

(CS12)

DIMENSIONS (W X L X H):

(cm) 28,00 x 37,50 x 32,00

WEIGHT (GROSS / NET):

(Kg) 16,00 / 9,20

VOLUME:

(cm) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 10

EAN:

5601085010042

TARIFF CODE:

2204218990

ITF:

45601085010040