



# Poças Missas

## PORT WINE

Fortified wine produced from traditional white varietals, grown in the hottest and most exposed areas of Northern Portugal's Douro Valley. This quality is especially made for the celebration of the Mass

*Serving Tips: Best served at 17°C/63°F. Ready to drink when bottled*

### TECHNICAL SHEET

**QUALITY:**

White Port

**ORIGIN:**

Portugal - Douro Valley

**SUB-REGION:**

Sabrosa, Murça (Cima Corgo)

**GRAPE VARIETIES:**

Malvasia Fina, Códrega, Rabigato, Viosinho

**VINE'S AGE:**

10-20 Years

**TYPE OF SOIL:**

Schist

**HARVEST:**

Grapes selection in the field and harvested manually

**VINIFICATION:**

Controlled fermentation stopped by grape brandy addition

**AGING:**

Matured in wood for 3 years, followed by blending of several White Port wines from different harvests, cold stabilization and filtration

**DATE OF BOTTLING:**

Bottling according to demand.

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Straw white

**AROMA:**

Floral, citrus, with tropical fruit scents

**PALATE:**

Fresh, smooth and persistent

### ANALYSIS

**ALCOHOL:**

19,30 % VOL.

**REDUCING SUGAR:**

136,00 g/L

**TOTAL ACIDITY:**

3,60 g/L as Tartaric Acid

**PH:**

3,48

### LOGISTICAL INFORMATION (CS6)

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

(cm) 26,90 x 17,70 x 27,80

**WEIGHT (GROSS / NET):**

(Kg) 7,45 / 4,60

**VOLUME:**

(cm) 4,50

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

6 / 19

**EAN:**

5601085018017

**TARIFF CODE:**

2204218990

**ITF:**

35601085070108