



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:

Jorge Manuel Pintão
André Pimentel Barbosa

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:

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