



Poças Quinado

LIQUEUR WINE

In 2018 Poças celebrates its 100th Anniversary of its foundation. To celebrate this, it produced this Quinado Wine, a special wine that combines the elegance of an old Tawny with the bitter quinine and the aromatic exuberance of a set of essences that will have been used at the time of its elaboration. Created by the taster of the house, Miguel Pinto Hespagnol, is a wine with a history already of 40 years of life. Quinado Wine was very popular in Brazil and in the Portuguese Colonies more than 40 years ago to fight tropical diseases, such as Malaria, due to the presence of Quinine. Celebrate the history of Poças with a very special and limited edition of this amazing wine, that for sure it will be a very good surprise.

Serving Tips: Excellent aperitif wine, it is ideally suited to all meat and game dishes, and a variety of cheeses. Serve at 18°C/64°F

TECHNICAL SHEET

QUALITY:

Liqueur wine

ORIGINS:

Portugal – Douro Valley

BOTTLING:

2018

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Medium tawny

AROMA:

Great aromatic complexity with of orange skin, smoke, mint leaves, toasted hazelnut and some chemical

PALATE:

Full-bodied with well-integrated wood. Complex with notes of spices and herbs. Elegant acidity in a long dry finish

ANALYSIS

ALCOHOL:

19,80 % VOL.

REDUCING SUGAR:

134,00 g/L

TOTAL ACIDITY:

4,60 g/L em Ácido Tartárico

PH:

3,36

LOGISTICAL INFORMATION (CS1)

DIMENSIONS (W X L X H):

(cm) 11,50 x 10,50 x 23,80

WEIGHT (GROSS / NET):

(Kg) 1,10 / 0,52

VOLUME:

(cm) 0,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085010073

TARIFF CODE:

2204218990

ITF:

35601085010074