



Poças Rosé 2022

DOC DOURO

Wine produced with a blend of red indigenous Douro grapes from the region of Douro Superior, and vinified at Quinta das Quartas

Serving Tips: Goes specially well with lobster, seared salmon, white-rind cheeses such as camembert and brie

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

40% Touriga Nacional, 60% Tinta Roriz

VINE'S AGE:

20-25 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation with short maceration

AGING:

In stainless steel vats for 9 months, with "bâtonnage" of fine lees

DATE OF BOTTLING:

2023

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Rosé

AROMA:

Great aromatic intensity with floral and berry notes

PALATE:

Fresh and well-balanced with a good minerality and a long and elegant finish

ANALYSIS

ALCOHOL:

12,60 % VOL.

REDUCING SUGAR:

<0,60 g/L

TOTAL ACIDITY:

5,80 g/L as Tartaric Acid

PH:

3,40

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 15,50 x 23,40 x 30,10

WEIGHT (GROSS/NET):

(Kg) 7,80 / 4,60

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

4 / 24

EAN:

5601085003686

TARIFF CODE:

2204213810

ITF:

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