



# Poças Special Reserve Tawny

## PORT WINE

A judicious blend of superior quality Tawny Ports matured in wood, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve

*Serving Tips: Serve at 17°C/63°F or slightly chilled. Excellent as a dessert wine, it is a perfect match for cheese, pastry, sweets, nuts and dried fruits. Ready to drink when bottled*

### TECHNICAL SHEET

**QUALITY:**

Reserve Tawny Port

**ORIGIN:**

Portugal - Douro Valley

**SUB-REGION:**

Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

**GRAPE VARIETIES:**

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**VINE'S AGE:**

20-40 Years

**TYPE OF SOIL:**

Schist

**HARVEST:**

Grapes selection in the field and harvested manually

**VINIFICATION:**

Controlled fermentation with maceration, stopped by grape brandy addition

**AGING:**

In oak casks for a minimum of 7 years

**DATE OF BOTTLING:**

Bottling according to demand

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Tawny with brownish shades

**AROMA:**

Elegant, with scents of dried fruits, smoke and vanilla

**PALATE:**

Full bodied and bright, with a long-lasting finish

### AWARDS

89 points Wine Enthusiast

88 points Wine Spectator

87 points For The Love of Port

### ANALYSIS

**ALCOHOL:**

19,60 % VOL.

**REDUCING SUGAR:**

115,00 g/L

**TOTAL ACIDITY:**

3,50 g/L as Tartaric Acid

**PH:**

3,51

### LOGISTICAL INFORMATION

(CS6)

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

(cm) 19,00 x 28,00 x 32,00

**WEIGHT (GROSS/NET):**

(Kg) 7,90 / 4,60

**VOLUME:**

(cm) 4,50

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

5 / 16

**EAN:**

5601085010080

**TARIFF CODE:**

2204218990

**ITF:**

35601085080107