



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:

Jorge Manuel Pintão
André Pimentel Barbosa

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