



Poças Tawny

PORT WINE

Fortified wine produced in the mountainsides along the Douro Valley selected to age in wooden vats. It shows maturity in colour, concentration in flavours and evolution in the aroma

Serving Tips: Best served at 18°C/64°F as a dessert wine or slightly chilled as an aperitif, with cheese, pastry, nuts and dried fruits, desserts or sweets. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:

Tawny Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Sabrosa, Murça (Cima Corgo)

GRAPE VARIETIES:

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

VINE'S AGE:

10-20 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:

Matured in wood for 3 years, followed by blending of several Port Wines from different harvests

DATE OF BOTTLING:

Bottling according to demand.

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Medium Tawny

AROMA:

Combines the fruitiness of young wines with the velvety, woody flavour of the older wines

PALATE:

Soft, light and well-balanced

AWARDS

86 points Wine Enthusiast

87 points Wine Spectator

83 For The Love of Port

ANALYSIS

ALCOHOL:

18,90 % VOL.

REDUCING SUGAR:

107,00 g/L

TOTAL ACIDITY:

4,00 g/L as Tartaric Acid

PH:

3,72

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:

5601085010608

TARIFF CODE:

2204218990

ITF:

35601085600107

LOGISTICAL INFORMATION

(CS12)

DIMENSIONS (W X L X H):

(cm) 28,00 x 37,50 x 32,00

WEIGHT (GROSS / NET):

(Kg) 15,75/ 9,20

VOLUME:

(cm) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 10

EAN:

5601085010608

TARIFF CODE:

2204218990

ITF:

45601085010606