



Poças Vintage 2000

PORT WINE

Port only made on very exceptional years. Aged in oak barrels to mature it is bottled, without any filtration whatsoever, between the second and third year after the harvest. VINTAGE Ports will then mature in the bottle for many years and they will gradually achieve the outstanding style of a great wine

Serving Tips: Ideal as a dessert or convivial wine, superb with high quality cheeses like Stilton and Roquefort, and also dark chocolate. Serve at 18°C/64°F. Prior decanting and careful serving are recommended. Ready to be consumed now or wait for the ageing evolution in the bottle

TECHNICAL SHEET

QUALITY:

Red sweet – Vintage Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

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

GRAPE VARIETIES:

Field blend

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and
harvested manually

VINIFICATION:

Controlled fermentation with
extended maceration, stopped by
grape brandy addition

AGING:

Matures in wooden vats, strictly
controlled with successive tasting, until
the approval by the IVDP

DATE OF BOTTLING:

2002

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Full red

AROMA:

Very rich and concentrated aromas of
berry fruits

PALATE:

Full-bodied and fruity, long aromatic
persistence, strengthened by quality
tannins. It shows a remarkable
capacity to age in the bottle

AWARDS

88 points Robert Parker
90 pontos Wine Spectator

ANALYSIS

ALCOHOL:

20,20 % VOL.

REDUCING SUGAR:

92,70 g/L

TOTAL ACIDITY:

4,08 g/L as Tartaric Acid

PH:

3,66