



# Poças Vintage 2004

## 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:**

2007

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Full red

**AROMA:**

Slightly warm with hints of almond

**PALATE:**

Firm tannins, great structure and a  
very persistent mouth finish

### AWARDS

92 points Wine Enthusiast

### ANALYSIS

**ALCOHOL:**

20,09 % VOL.

**REDUCING SUGAR:**

101,50 g/L

**TOTAL ACIDITY:**

4,22 g/L as Tartaric Acid

**PH:**

3,73

### LOGISTICAL INFORMATION (CS6)

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

(cm) 25,00 x 31,00 x 33,00

**WEIGHT (GROSS/NET):**

(Kg) 11,45 / 4,60

**VOLUME:**

(cm) 4,50

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

6 / 19

**EAN:**

5601085012046

**TARIFF CODE:**

2204218990

**ITF:**

35601085012047