



Pocas Vintage 2011

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 gradually achieve the outstanding style of a great wine

Serving Tips: Ideal as a dessert or convivial wine, superb with strong cheeses such as stilton and Roquefort, and chocolate. Serve at 18°C/64°F. Prior decanting and careful serving are recommended. Ready to be consumed from now or wait to 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:

2013

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Full red

AROMA:

Berry fruit flavours

PALATE:

Full-bodied, with firm yet elegant
tannins and an expressive and
persistent finish

AWARDS

85-87 points Robert Parker
92 points Wine Enthusiast
94 points Wine Spectator

ANALYSIS

ALCOHOL:

19,48 % VOL.

REDUCING SUGAR:

117,00 g/L

TOTAL ACIDITY:

4,23 g/L as Tartaric Acid

PH:

3,79

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 20,80 x 14,10 x 26,00

WEIGHT (GROSS/NET):

(Kg) 4,40 / 2,25

VOLUME:

(cm) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

6 / 14

EAN:

5601085001514

TARIFF CODE:

2204218990

ITF:

35601085001515

LOGISTICAL INFORMATION (CS12)

DIMENSIONS (W X L X H):

(cm) 24,50 x 28,00 x 21,00

WEIGHT (GROSS/NET):

(Kg) 10,80 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 14

EAN:

5601085001514

TARIFF CODE:

2204218990

ITF:

55601085001519