



# Pocas Vintage 2015

## 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:**

2017

**WINEMAKER:**

Jorge Manuel Pintão  
André Pimentel Barbosa

### TASTING NOTES \*

**COLOUR:**

Intense ruby

**AROMA:**

Floral notes and rose water

**PALATE:**

Marked red fruit, with a hint of mint.  
Silky, well-balanced and elegant

### AWARDS

93 points Robert Parker  
93 points Wine Enthusiast  
93 points Wine Spectator

### ANALYSIS

**ALCOHOL:**

19,60 % VOL.

**REDUCING SUGAR:**

118,00 g/L

**TOTAL ACIDITY:**

4,50 g/L as Tartaric Acid

**PH:**

3,80

### LOGISTICAL INFORMATION (CS6)

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

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

**WEIGHT (GROSS/NET):**

(Kg) 11,50 / 4,60

**VOLUME:**

(cm) 4,50

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

5 / 11

**EAN:**

5601085002474

**TARIFF CODE:**

2204218990

**ITF:**

35601085002475

\* Updated in December 2019