



Poças Vintage 2018

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. This Special Collector's Edition Vintage Port, with a unique design, carries the special mark of family and long-standing friends and clients that have participated in the collaborative "lagarada" celebrating the 100th anniversary of the company

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)

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:

2020

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES *

COLOUR:

Intense ruby

AROMA:

Great aromatic intensity with a predominance of currant and raspberry

PALATE:

Elegant, with great fruity intensity. Fresh and firm tannins. Floral finish

AWARDS

95 points Robert Parker

ANALYSIS

ALCOHOL:

19,20 % VOL.

REDUCING SUGAR:

125,00 g/L

TOTAL ACIDITY:

4,80 g/L as Tartaric Acid

PH:

3,70

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 33,00 x 28,30 x 19,80

WEIGHT (GROSS/NET):

(Kg) 11,50 / 4,49

VOLUME:

(cm) 18,49

PALETTE (LAYERS / BOXES PER LAYER):

6 / 8

EAN:

5601085003822

TARIFF CODE:

2204218990

ITF:

85601085003828

* Updated in June 2020