



Poças Vintage 1996

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:

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:

1999

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Full red

AROMA:

Intensely floral with notes of ripe fruit, jam and slight touch of medicinal herb and some vegetable

PALATE:

Good structure, reveals some sweetness. Ripe fruit and jam. Long and slightly dry finish

AWARDS

85 points Wine Spectator

ANALYSIS

ALCOHOL:

20,10 % VOL.

REDUCING SUGAR:

101,30 g/L

TOTAL ACIDITY:

4,65 g/L as Tartaric Acid

PH:

3,60

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

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

WEIGHT (GROSS/NET):

(Kg) 7,90 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085012961

TARIFF CODE:

2204218990

ITF:

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