



# 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:**

Jorge Manuel Pintão  
Luís Rodrigues

### 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:**

35601085296010

\* Updated in December 2019