

The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 10 years

Serving tips: Ideal as a dessert or convivial wine, it should be served at 17°C/63°F or slightly chilled. Splendid with cheeses, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled

### TECHNICAL SHEET

**QUALITY:**  
10 Years Old Tawny

**ORIGIN:**  
Portugal - Douro Valley

**SUB-REGION:**  
Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

**GRAPE VARIETIES:**  
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**VINE'S AGE:**  
20-40 Years

**TYPE OF SOIL:**  
Schist

**HARVEST:**  
Grapes selection in the field and harvested manually

**VINIFICATION:**  
Temperature controlled fermentation, stopped by grape brandy addition

**AGING:**  
A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 10 Years Old

**DATE OF BOTTLING:**  
Bottling according to demand

**WINEMAKER:**  
André Pimentel Barbosa

**TECHNICAL DIRECTOR:**  
Jorge Manuel Pintão

### ANALYSIS

**ALCOHOL:**  
19,98 % VOL.

**REDUCING SUGAR:**  
122,00 g/L

**TOTAL ACIDITY:**  
3,75 g/L as Tartaric Acid

**PH:**  
3,46

### LOGISTICAL INFORMATION (CS6)

**DIMENSIONS (W x L x H):**  
(cm) 28,60 x 40,30 x 30,40

**WEIGHT (GROSS / NET):**  
(Kg) 7,90/ 4,60

**VOLUME:**  
(cm) 4,50

**PALETTE (LAYERS / BOXES PER LAYER):**  
5 / 16

**EAN:**  
5601085010059

**TARIFF CODE:**  
2204218990

**ITF:**  
35601085050100

### TASTING NOTES

**COLOUR:**  
Tawny

**AROMA:**  
Woody bouquet of dried fruits and raisins.  
Fruity and well matched with the wood

**PALATE:**  
Full-bodied, irresistible and complex,  
with a long-lasting finish of dried plums

### AWARDS

91 points Wine Enthusiast  
90 points Wine Spectator  
92 points For The Love of Port



The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 20 years

Serving tips: Ideal as a dessert or convivial wine, it should be served at 17°C/63°F or slightly chilled. Splendid with cheeses, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled

## TECHNICAL SHEET

**QUALITY:**  
20 Years Old Tawny

**ORIGIN:**  
Portugal - Douro Valley

**SUB-REGION:**  
Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

**GRAPE VARIETIES:**  
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**VINE'S AGE:**  
40-60 Years

**TYPE OF SOIL:**  
Schist

**HARVEST:**  
Grapes selection in the field and harvested manually

**VINIFICATION:**  
Temperature controlled fermentation, stopped by grape brandy addition

**AGING:**  
A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 20 Years Old

**DATE OF BOTTLING:**  
Bottling according to demand

**WINEMAKER:**  
André Pimentel Barbosa

**TECHNICAL DIRECTOR:**  
Jorge Manuel Pintão

## ANALYSIS

**ALCOHOL:**  
19,50 % VOL.

**REDUCING SUGAR:**  
133,00 g/L

**TOTAL ACIDITY:**  
4,78 g/L as Tartaric Acid

**PH:**  
3,31

## LOGISTICAL INFORMATION (CS2)

**DIMENSIONS (W x L x H):**  
(cm) 30,40 x 21,70 x 20,80

**WEIGHT (GROSS / NET):**  
(Kg) 1,53 / 4,74

**VOLUME:**  
(cm) 1,50

**PALETTE (LAYERS / BOXES PER LAYER):**  
7 / 11

**EAN:**  
5601085003242

**TARIFF CODE:**  
2204218990

**IIF:**  
15601085003249

## TASTING NOTES

**COLOUR:**  
Golden yellowish brown to amber

**AROMA:**  
Elegant and delicate aromas of dried fruits

**PALATE:**  
Refined and harmonious, with a long-lasting finish

## AWARDS

90 points Wine Enthusiast  
93 points Wine Spectator  
94 points For The Love of Port



A judicious blend of superior quality Tawny Ports matured in wood, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve

Serving tips: Serve at 17°C/63°F or slightly chilled. Excellent as a dessert wine, it is a perfect match for cheese, pastry, sweets, nuts and dried fruits. Ready to drink when bottled

### TECHNICAL SHEET

**QUALITY:**  
Reserve Tawny Port

**ORIGIN:**  
Portugal - Douro Valley

**SUB-REGION:**  
Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

**GRAPE VARIETIES:**  
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**VINE'S AGE:**  
20-40 Years

**TYPE OF SOIL:**  
Schist

**HARVEST:**  
Grapes selection in the field and harvested manually

**VINIFICATION:**  
Controlled fermentation with maceration, stopped by grape brandy addition

**AGING:**  
In oak casks for a minimum of 7 years

**DATE OF BOTTLING:**  
Bottling according to demand

**WINEMAKER:**  
André Pimentel Barbosa

**TECHNICAL DIRECTOR:**  
Jorge Manuel Pintão

### ANALYSIS

**ALCOHOL:**  
19,60 % VOL.

**REDUCING SUGAR:**  
115,00 g/L

**TOTAL ACIDITY:**  
3,50 g/L as Tartaric Acid

**PH:**  
3,51

### LOGISTICAL INFORMATION (CS2)

**DIMENSIONS (W x L x H):**  
(cm) 28,70 x 14,70 x 30,40

**WEIGHT (GROSS/NET):**  
(Kg) 7,90 / 4,60

**VOLUME:**  
(cm) 4,50

**PALETTE (LAYERS / BOXES PER LAYER):**  
5 / 16

**EAN:**  
5601085010080

**TARIFF CODE:**  
2204218990

**ITF:**  
35601085080107

### TASTING NOTES

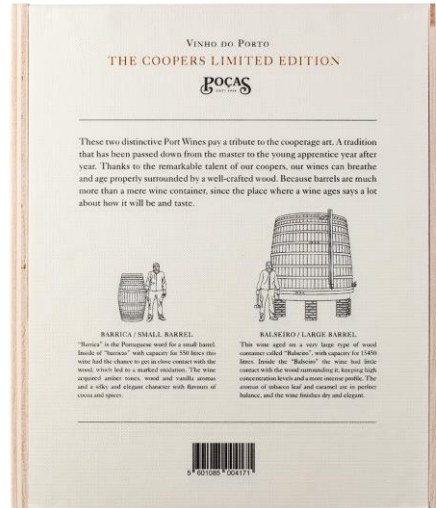
**COLOUR:**  
Tawny with brownish shades

**AROMA:**  
Elegant, with scents of dried fruits, smoke and vanilla

**PALATE:**  
Full bodied and bright, with a long-lasting finish

### AWARDS

89 points Wine Enthusiast  
88 points Wine Spectator  
87 points For The Love of Port



### SMALL BARREL TASTING NOTES

**COLOUR:**  
Brownish

**AROMA:**  
Notes of wood, spice and vanilla

**PALATE:**  
Silky and elegante with notes of cocoa and spice

### ANALYSIS

**ALCOHOL:**  
19,97 % VOL.

**REDUCING SUGAR:**  
139,00 g/L

**TOTAL ACIDITY:**  
4,50 g/L as Tartaric Acid

**PH:**  
3,38

### LARGE BARREL TASTING NOTES

**COLOUR:**  
Castanho

**AROMA:**  
Tobacco leaf, stewed fruit and caramel

**PALATE:**  
Elegant and smooth, with notes of spice, caramel and exotic wood, with a dry and fresh finish

### ANALYSIS

**ALCOHOL:**  
20,14 % VOL.

**REDUCING SUGAR:**  
128,00 g/L

**TOTAL ACIDITY:**  
4,40 g/L as Tartaric Acid

**PH:**  
3,48

High-quality Port issued from a single harvest. One aged in small barrels with 550 litres in direct contact with the wood, the other aged in large barrels called “balseiros”, with 15000 litres of capacity, going through a slower oxidation process

Serving tips: Splendid with sweets such as almond pie, condensed milk pie, English cake or São Jorge cheese and smoked gouda. Ready to drink when bottled it should be served at 18°C/64°F or slightly chilled

### TECHNICAL SHEET

**QUALITY:**  
Tawny sweet – Colheita 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

### LOGISTICAL INFORMATION (CS4)

**DIMENSIONS ( W x L x H):**  
(cm) 20,30 x 36,50 x 23,10

**PESO (GROSS / NET):**  
(Kg) 9,50 / 4,08

**VOLUME:**  
(cm) 4,00

**PALETTE (LAYERS / BOXES PER LAYER):**  
6 / 11

**VINIFICATION:**  
Temperature controlled fermentation, stopped by grape brandy addition

**AGING:**  
One aged in small barrels (barricas) with 550 litres, other aged in large barrels (balseiros) with 15000 litres of capacity

**BOTTLING DATE:**  
Bottling according to demand

**WINEMAKER:**  
André Pimentel Barbosa

**TECHNICAL DIRECTOR:**  
Jorge Manuel Pintão

**EAN:**  
5601085004171

**TARIFF CODE:**  
2204218990

**ITF:**  
25601085004175

# POÇAS



## FICHA TÉCNICA

**ORIGEM:**  
Portugal – Região Demarcada do Douro

**SUB-REGIÃO:**  
Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

**CASTAS:**  
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**TIPO DE SOLO:**  
Xisto

**VINDIMA:**  
Uvas selecionadas na vinha e cortadas à mão

**ENGARRAFAMENTO:**  
2021

**ENOLOGIA:**  
André Pimentel Barbosa

**DIREÇÃO TÉCNICA:**  
Jorge Manuel Pintão

## INFORMAÇÃO LOGÍSTICA (CS4)

**DIMENSÕES (L x C x A):**  
(cm) 23,70 x 25,30 x 27,50

**PESO (BRUTO / NET):**  
(Kg) 10,75 / 3,59

**VOLUME:**  
(cm) 3,60

**PALETE (CAMADAS / CAIXAS POR CAMADA):**  
5 / 12

**EAN:**  
5601085003860

**CÓDIGO PAUTAL:**  
2204218990

**ITF:**  
35601085003861

## PREMIUM PACK POÇAS RESERVE RUBY, LBV 2015 & COLHEITA 2010 V1 PORT WINE

A Edição Especial Pack Poças Special Reserve Ruby, LBV 2015 & Colheita 2010 Gift Set (3 x 20c) foi lançada em 2020 como forma de celebrar o Vinho do Porto e as suas diferentes facetas. Um excelente presente para os amantes de Vinho do Porto que querem dar um pequeno mergulhar neste mundo tão diverso

### TECHNICAL SHEET Poças Special Reserve Ruby

**QUALITY:**  
Tinto doce – Reserva Ruby

**VINIFICATION:**  
Fermentação a temperatura controlada, interrompida por adição de aguardente vínica

**AGING:**  
Lotação cuidada de Vinhos do Porto frutados e encorpados provenientes de diversas colheitas

### TASTING NOTES

**COLOUR:**  
Rubí

**AROMA:**  
Fruta vermelha madura, fruta compotada, com leve nota de tabaco

**PALATE:**  
Boa estrutura e taninos equilibrados. Final ligeiramente fresco

### ANALYSIS

**ALCOHOL:**  
19,60 % VOL.

**REDUCING SUGAR:**  
115,00 g/L

**TOTAL: ACIDITY:**  
3,80 g/L em Ácido Tartárico

**PH:**  
3,70

### TECHNICAL SHEET Poças LBV 2015

**QUALITY:**  
Tinto doce – Porto LBV

**VINIFICATION:**  
Fermentação a temperatura controlada, interrompida por adição de aguardente vínica

**AGING:**  
Em vasilhas de madeira até ao momento de ser engarrafado, seguido de estágio em garrafa

### TASTING NOTES

**COLOUR:**  
Rubí

**AROMA:**  
Fruta vermelha compotada e folha de tabaco

**PALATE:**  
Longo e envolvente e equilibrado, com notas de compota de fruta vermelha

### ANÁLISES

**ÁLCOOL:**  
19,19 % VOL.

**AÇÚCAR RESIDUAL:**  
115,00 g/L

**TOTAL: ACIDITY:**  
3,90 g/L em Ácido Tartárico

**PH:**  
3,78

### TECHNICAL SHEET Poças Colheita 2010

**QUALITY:**  
Aloirado doce – Porto Colheita

**VINIFICATION:**  
Fermentação a temperatura controlada, interrompida por adição de aguardente vínica

**AGING:**  
Em cascos de carvalho evolui por oxidação, apresentando as características únicas do ano de colheita

### TASTING NOTES

**COLOUR:**  
Castanho

**AROMA:**  
Folha de tabaco, fruta compotada e caramelo

**PALATE:**  
Elegante e suave, com notas de especiaria, caramelo e madeira exótica

### ANÁLISES

**ÁLCOOL:**  
19,70 % VOL.

**AÇÚCAR RESIDUAL:**  
125,00 g/L

**TOTAL: ACIDITY:**  
4,20 g/L em Ácido Tartárico

**PH:**  
3,36