



Poças Fora da Série Cerceal 2020

DOC DOURO

A wine only made from the rare grape variety “Cerceal”, sourced from Douro Superior, aged in new French oak casks for 9 months, resulting in a very fresh wine, with saline nuances together with well-defined and balanced acidity

Serving tips: Ideally suited to seafood

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

Cerceal

VINE'S AGE:

20-40 Years

TYPE OF SOIL:

Transition between schist and granite

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Whole cluster pressing, partial fermentation in stainless steel vat and in new oak cask

AGING:

In new French oak casks with 300 litres, with bâtonnage for 9 months, with bâtonnage

DATE OF BOTTLING:

2021

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Golden yellow

AROMA:

Yellow fruit, a hint of vegetable and slight saline nuances

PALATE:

Clear, with well-defined and balanced acidity

AWARDS

89 points Robert Parker

90 points Wine Enthusiast

ANALYSIS

ALCOHOL:

12,60 % VOL.

REDUCING SUGAR:

0,80 g/L

TOTAL ACIDITY:

6,70 g/L as Tartaric Acid

PH:

3,06

LOGISTICAL INFORMATION (CS3)

DIMENSIONS (W X L X H):

(cm) 30,00 x 33,00 x 10,50

WEIGHT (GROSS/NET):

(Kg) 4,20 / 2,30

VOLUME:

(cm) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085004348

TARIFF CODE:

2204216910

ITF:

85601085004344