



Poças Reserva White 2020

DOC DOURO

A wine made from white indigenous Douro varieties sourced from the highest zones to assure freshness. The ageing in oak casks gives this wine complexity and structure

Serving Tips: Goes specially well with baked fish and shellfish

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

30% Arinto, 70% Vinhas Velhas (Field Blend)

VINE'S AGE:

20-40 Years

TYPE OF SOIL:

Transition between schist and granite

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Vinification in separate of each grape variety and fermentation in barrel

AGING:

Aged for 9 months in new oak casks with 300 liters, with "batonnage" of fine lees

DATE OF BOTTLING:

2021

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Lemon yellow

AROMA:

Stone fruit, peach, quince and notes of honey in the end

PALATE:

Compelling, fresh and well-balanced, with a long finish marked by fruity notes

AWARDS

90 points Robert Parker

92 points Wine Enthusiast

ANALYSIS

ALCOHOL:

12,70 % VOL.

REDUCING SUGAR:

0,80 g/L

TOTAL ACIDITY:

6,70 g/L as Tartaric Acid

PH:

3,09

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 22,60 x 15,60 x 33,40

WEIGHT (GROSS/NET):

(Kg) 7,80 / 4,50

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

4 / 24

EAN:

5601085003785

TARIFF CODE:

2204213890

ITF:

35601085003786