



### SMALL BARREL TASTING NOTES

**COLOUR:**  
Brownish

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

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

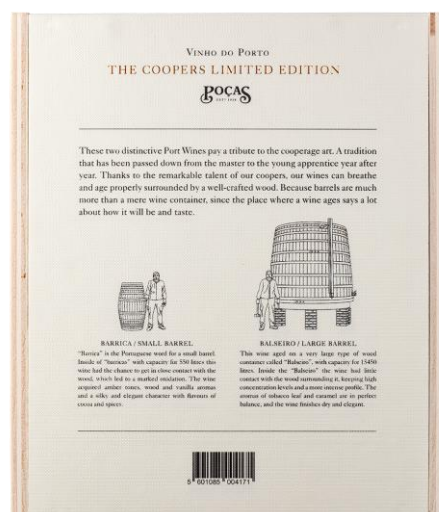
### ANALYSIS

**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

## THE COOPERS LIMITED EDITION PORT WINE

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: The Colheita aged in small barrel goes specially well with crème brûlée or salted caramel cheesecake, while the other, aged in a large barrel, goes well with dried figs with walnuts. 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

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