



Poças Colheita 2004

PORT WINE

The Colheita is a high-quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

Serving Tips: Excellent digestive wine, splendid with sweets such as crème brûlée, apple pie, pastel de nata (portuguese custard tart), milk chocolate, french toast, christmas pudding. 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:

Grape selection in the field and
harvested manually

VINIFICATION:

Temperature controlled fermentation,
stopped by grape brandy addition

AGING:

Fines in oak casks for a period no less
than 7 years. During maturation the
wine mellows by oxidization similarly
to Old Port Wines, and presents
characteristics that are unique of the
harvest year

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES *

COLOUR:

Dark amber

AROMA:

Notes of spice

PALATE:

Compelling and fresh, with hints of
dried fruit and acacia, and a long and
persistent finish

PRÉMIOS

90 pontos Robert Parker
93 pontos Wine Spectator

ANALYSIS

ALCOHOL:

19,63 % VOL.

REDUCING SUGAR:

132,00 g/L

TOTAL ACIDITY:

4,72 g/L as Tartaric Acid

PH:

3,46

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS/NET):

(Kg) 7,90 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085003310

TARIFF CODE:

2204218990

ITF:

35601085003311

* Updated in December 2019