



# Poças Fora da Série Lagar das Quartas 2021

## DOC DOURO

Produced from a parcel in co-plantation of white and red grapes from Quinta das Quartas, in Baixo Corgo, and fermented in granite *lagares*. It presents a fruity profile, fresh and evolving.

*Serving Tips:* It pairs well with partridge in *escabeche* sauce

### TECHNICAL SHEET

**QUALITY:**

DOC Douro

**ORIGIN:**

Portugal - Douro Valley

**SUB-REGION:**

Fontelas (Baixo Corgo)

**GRAPE VARIETIES:**

Field Blend

**VINE'S AGE:**

40-60 Years

**TYPE OF SOIL:**

Schist

**HARVEST:**

Grape selection in the field and harvested manually

**VINIFICATION:**

Co-fermentation in granite *lagares* of red and white grapes from old vines

**AGING:**

It finishes the fermentation in stainless steel tanks where it ages until bottling

**DATE OF BOTTLING:**

2022

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Ruby

**AROMA:**

Highly concentrated and with a very pure aroma

**PALATE:**

Elegant, evolving, with the freshness of forest fruits

### AWARDS

88 points Robert Parker

92 points Wine Enthusiast

### ANALYSIS

**ALCOHOL:**

12,2 % VOL.

**REDUCING SUGAR:**

0,60 g/L

**TOTAL ACIDITY:**

4,70 g/L as Tartaric Acid

**PH:**

3,70

### LOGISTICAL INFORMATION

(CS3)

**DIMENSIONS (W X L X H):**

(cm) 30,50 x 33,50 x 11,00

**WEIGHT (GROSS/NET):**

(Kg) 6,40 / 2,30

**VOLUME:**

(cm) 2,25

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

8 / 10