



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

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

CERTIFICATION

V-Label (vegan)

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