



Poças Fora da Série Plano B 2021

DOC DOURO

Produced from a blend of Gouveio and Rabigato grape varieties sourced in Douro Superior. Aged in second year French oak barrels for 10 months, resulting in a very fresh wine, with salty nuances and a precise acidity.

Serving Tips: it pairs particularly well with seafood dishes

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

Gouveio and Rabigato

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Full bunch press. Fermentation in stainless steel tanks and in second year oak barrels

AGING:

In old French oak casks with 300 litres, with bâtonnage for 10 months

DATE OF BOTTLING:

2022

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Straw yellow

AROMA:

Citric aromas, slight vegetable and salty nuances

PALATE:

Precise, with well-defined acidity in perfect balance

AWARDS

89 points Robert Parker

ANALYSIS

ALCOHOL:

12,20 % VOL.

REDUCING SUGAR:

0,65 g/L

TOTAL ACIDITY:

6,90 g/L as Tartaric Acid

PH:

3,10

LOGISTICAL INFORMATION

(CS3)

DIMENSIONS (W X L X H):

(cm) 30,00 x 33,00 x 10,50

WEIGHT (GROSS/NET):

(Kg) 4,20 / 2,30

VOLUME:

(cm) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10