



# Poças Colheita 2005

## 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:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Brownish red

**AROMA:**

Yogurt, dried vine fruit, chocolate

**PALATE:**

Caramelised chocolate and liquorice.  
Fresh and dry, with a supple mouth  
texture and a long finish

### AWARDS

93 points Robert Parker

### ANALYSIS

**ALCOHOL:**

19,70% VOL.

**REDUCING SUGAR:**

131,70 g/L

**TOTAL ACIDITY:**

5,17g/L as Tartaric Acid

**PH:**

3,36

### LOGISTICAL INFORMATION (CS6)

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

(cm) 22,60 x 30,90 x 31,70

**WEIGHT (GROSS/NET):**

(Kg) 7,80 / 4,49

**VOLUME:**

(L) 4,50

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

5/11

**EAN:**

5601085004614

**TARIFF CODE:**

2204218990

**ITF:**

35601085004615