



Poças 50 Years Old Tawny

PORT WINE

This exquisite Port made from carefully selected wines matured in oak casks, impresses by its remarkable bouquet. This style truly demonstrates the outstanding quality of aged Tawnies, real rarities in the world of fortified wines

Serving Tips: Excellent digestive wine, it should be served at 18°C/64°F or slightly chilled. Splendid dessert wine, it is the perfect ending for a gourmet meal. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:

50 Years Old Tawny Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

GRAPE VARIETIES:

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Controlled fermentation with extended maceration, stopped by grape brandy addition

AGING:

A judicious blend of superior quality old Tawny Ports, matured in barrels with about 550 litres of capacity

DATE OF BOTTLING:

Bottled according to demand

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Amber with greenish tonalities

AROMA:

Intense and complex, exhibiting notes of dry fruit and smoke

PALATE:

Round and dense in mouth, with a vibrating acidity and a superb long-lasting finish

ANALYSIS

ALCOHOL:

19,91 % VOL.

REDUCING SUGAR:

196,00 g/L

TOTAL ACIDITY:

8,44 g/L as Tartaric Acid

PH:

3,52

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 17,00 x 25,50 x 30,70

WEIGHT (GROSS/NET):

(Kg) 8,20 / 4,59

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085005031

TARIFF CODE:

2204218990

ITF:

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