



# Poças White 2022

## DOC DOURO

A wine made from white indigenous Douro varieties source from the highest zones (600 meters) in Quinta de Vale de Cavalos to assure freshness, on a transition between granite and schist soil. The ageing in second year French “Allier” oak casks gives this wine complexity and structure

*Serving Tips: Goes specially well with grouper “massada” (pasta), seafood rice, bacalhau à brás (crumbled codfish, potatoes and eggs), asparagus risotto*

### TECHNICAL SHEET

#### QUALITY:

DOC Douro

#### ORIGIN:

Portugal - Douro Valley

#### SUB-REGION:

Numão (Douro Superior)

#### GRAPE VARIETIES:

30% Rabigato, 35 % Gouveio, 15 %  
Códega, 20 % Viosinho

#### VINE'S AGE:

10-20 Years

#### TYPE OF SOIL:

Schist

#### HARVEST:

Grape selection in the field and  
harvested manually

#### VINIFICATION:

Temperature controlled fermentation

#### AGING:

30% matures for 6 months in second  
year French “Allier” oak casks with 300  
liters, with “batónnage” of fine lees

#### DATE OF BOTTLING:

2023

#### WINEMAKER:

André Pimentel Barbosa

#### TECHNICAL DIRECTOR:

Jorge Manuel Pintão

#### TASTING NOTES

##### COLOUR:

Lemon yellow

##### AROMA:

Delicate, with notes of yellow fruit,  
citrons and white flowers

##### PALATE:

Unctuous, with notes of yellow fruit,  
with a fresh and elegant profile

#### ANALYSIS

##### ALCOHOL:

12,40 % VOL.

##### REDUCING SUGAR:

<0,60 g/L

##### TOTAL ACIDITY:

5,20 g/L as Tartaric Acid

##### PH:

3,4

#### LOGISTICAL INFORMATION (CS6)

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

(cm) 15,00 x 23,00 x 30,50

##### WEIGHT (GROSS/NET):

(Kg) 7 / 4,59

##### VOLUME:

(cm) 4,50

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

5 / 24

##### EAN:

5601085002740

##### TARIFF CODE:

2204213810

##### ITF:

35601085002741