



Poças White 2024

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

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

DATE OF BOTTLING:
2025

WINEMAKER:
André Pimentel Barbosa

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:
12,5 % VOL.

RESIDUAL SUGAR:
0,6 g/L

TOTAL ACIDITY:
6,5 g/L as Tartaric Acid

PH:
3,23

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION
(75CL CS6)

DIMENSIONS (W X L X H):
(cm) 15,50 x 23,40 x 30,10

WEIGHT (GROSS/NET):
(Kg) 7,10 / 4,60

VOLUME:
(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):
4 / 24

EAN:
5601085002740

ITF:
35601085002741

TARIFF CODE:
2204213810

LOGISTICAL INFORMATION
(75CL CS12)

DIMENSIONS (W X L X H):
(cm) 23,50 x 31,50 x 30,10

WEIGHT (GROSS/NET):
(kg) 14,20 / 9,20

VOLUME:
(L) 9,00

PALETTE (LAYERS / BOXES PER LAYER):
5 / 14

ITF:
45601085002748