



Poças White 2025

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:

2026

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:

13,3 % VOL.

RESIDUAL SUGAR:

<0,6 g/L

TOTAL ACIDITY:

6,7 g/L as Tartaric Acid

PH:

3,31

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 14,90 x 22,40 x 30,10

WEIGHT (GROSS/NET):

(Kg) 7,20 / 4,59

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 24

EAN:

5601085002740

ITF:

35601085002741

TARIFF CODE:

2204213810