



Poças Fora da Série Orange 2021

DOC DOURO

A white wine produced through skin maceration with Arinto and Códega, with an involving and refreshing aromatic profile, showing an intense fruity flavour and a good mouth volume. An attractive Orange wine surprisingly aromatic and fresh

Serving Tips: Gastronomic wine ideally suited to mushroom risotto, São Jorge cheese, scrambled eggs with asparagus, apple strudel

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

65% Arinto, 35% Códega

VINE'S AGE:

20-40 Years

TYPE OF SOIL:

Transition between schist and granite

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Skin maceration for 1 month.
Fermentation in old oak cask

AGING:

In old French oak casks with 300 litres,
with bâtonnage for 10 months

DATE OF BOTTLING:

2022

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Golden yellow

AROMA:

Yellow fruit, dried grape, orange skin and resin

PALATE:

Fresh balance between acidity and tannins, with notes of pine tree and, yellow fruit. Compelling with long, crispy and dry finish

AWARDS

90 points Robert Parker
87 points Wine Enthusiast

ANALYSIS

ALCOHOL:

11,30 % VOL.

REDUCING SUGAR:

0,65 g/L

TOTAL ACIDITY:

5,60 g/L as Tartaric Acid

PH:

3,4

LOGISTICAL INFORMATION

(75CL CS3)

DIMENSIONS (W X L X H):

(cm) 30,50 x 33,50 x 11,00

WEIGHT (GROSS/NET):

(Kg) 6,40 / 2,30

VOLUME:

(L) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085004584

CÓDIGO PAUTAL:

2204213810

ITF14:

85601085004580

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 33,30 x 29,60 x 11,50

WEIGHT (GROSS/NET):

(Kg) 7,60 / 4,59

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085004584

CÓDIGO PAUTAL:

2204213810

ITF14:

35601085004585