



Poças Fora da Série Orange 2022

DOC DOURO

A white wine produced through skin maceration with Arinto, Códega and Rabigato, 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: Ideally suited to toasts with fatty or cured cheeses, smoked fish and mushrooms.

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

Arinto, Códega, Rabigato

VINE'S AGE:

20-40 Years

TYPE OF SOIL:

Transition between schist and granite

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Fermentation in stainless steel vats and aging in old oak cask

AGING:

In old French oak casks with 300 litres, under a thin layer of "flor" for 10 months

DATE OF BOTTLING:

2024

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Straw yellow

AROMA:

Toasted notes, wildflowers and citrus

PALATE:

Good mouth volume, crisp acidity with soft tannins. Enveloping, very dry, and fresh

ANALYSIS

ALCOHOL:

11,2 % VOL.

REDUCING SUGAR:

<0,1 g/L

TOTAL ACIDITY:

5,8 g/L as Tartaric Acid

PH:

3,94

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 17,90 x 27,00 x 31,00

WEIGHT (GROSS/NET):

(Kg) 7,60 / 4,59

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

4 / 24

EAN:

5601085004584

CÓDIGO PAUTAL:

2204213810

ITF14:

35601085004585