



Poças Fora da Série SCUBA 2022

DOC DOURO

Produced from Arinto sourced at Quinta Vale de Cavalos, the bunches are submerged in a must of Arinto during the fermentation process, that occurs inside the grape berry. At the end the bunches are separated from the must and pressed. This unique process will give distinctive characteristics to the wine and make it a great food companion.

Serving tip: Goes specially well with clams and fish pasta

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

Arinto

VINE'S AGE:

25 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation

AGING:

Matures for 9 months in old French oak casks with 300 litres

DATE OF BOTTLING:

2023

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Lemon yellow

AROMA:

Aromas of grapefruit, honeysuckle and lemon

PALATE:

Unctuous, with a good balance, a fresh and long-lasting finish

AWARDS

91 points Wine Enthusiast

ANALYSIS

ALCOHOL:

12,10 % VOL.

REDUCING SUGAR:

0,60 g/L

TOTAL ACIDITY:

6,90 g/L as Tartaric Acid

PH:

3,20

LOGISTICAL INFORMATION

(CS3)

DIMENSIONS (W X L X H):

(cm) 33,40 x 33,20 x 11,40

WEIGHT (GROSS/NET):

(Kg) 4,20 / 2,30

VOLUME:

(L) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085005017

TARIFF CODE:

2204213810

ITF:

85601085005013

LOGISTICAL INFORMATION

(CC6)

DIMENSIONS (W X L X H):

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

WEIGHT (GROSS/NET):

(Kg) 8,50 / 4,50

VOLUME:

(L) 4,5

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085005017

TARIFF CODE:

2204213810

ITF:

35601085005018