

Poças Colheita 2014

PORT WINE

The Colheita is a high-quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

Serving Tips: Excellent digestive wine, splendid with sweets such as crème bruleé, apple pie, pastel de nata (portuguese custard tart), milk chocolate, french toast. Ready to drink when bottled it should be served at 18° C/64°F or slightly chilled

TECHNICAL SHEET

QUALITY:

Tawny sweet - Colheita Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

GRAPE VARITIES: Field blend Old Vines

VINE'S AGE: 25 Years

TYPE OF SOIL: Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation, stopped by grape brandy addition

AGING:

Fines in oak casks with more than 40 years for 10 years. During maturation the wine mellows by oxidization similarly to Old Port Wines, and presents characteristics that are unique of the harvest year

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR: Jorge Manuel Pintão TASTING NOTES

COLOUR: Brownish red

AROMA:

Notes of cocoa, dried fig and caramel

PALATE:

Silky, fresh and harmonious, with notes of cocoa and a long and elegant finish

AWARDS

92 points Wine Enthusiast

ANALYSIS

ALCOHOL: 19,89 % VOL.

RESIDUAL SUGAR:

128 g/L

TOTAL ACIDITY:

 $4,7~\mathrm{g/L}$ as Tartaric Acid

PH: 3,38

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION (75CL CS6)

DIMENSIONS (W X L X H): (cm) 17,00 x 30,70 x 25,50

WEIGHT (GROSS/NET): (Kg) 7,80 / 4,49

VOLUME: (L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 19

EAN:

5601085900336

ITF:

35601085900337

TARIFF CODE: 2204218990

