



Poças Colheita 2015

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 brûlée, 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 VARIETIES:

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 oxidation
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

ANALYSIS

ALCOHOL:

19,52 % VOL.

RESIDUAL SUGAR:

124 g/L

TOTAL ACIDITY:

4,8 g/L as Tartaric Acid

PH:

3,33

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:

5601085900572

ITF:

35601085900573

TARIFF CODE:

2204218990