



# Poças Reserva Branco 2024

DOC DOURO

A wine made from white indigenous Douro varieties sourced from the highest zones to assure freshness. The ageing in oak casks gives this wine complexity and structure

*Serving Tips: Goes specially well with baked fish and shellfish*

TECHNICAL SHEET

**QUALITY:**  
DOC Douro

**ORIGIN:**  
Portugal - Douro Valley

**SUB-REGION:**  
Numão (Douro Superior)

**GRAPE VARIETIES:**  
50% Arinto, 50% 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:**  
Vinification in separate of each grape variety and fermentation in barrel

**AGEING:**  
Aged for 10 months in new oak casks with 300 litres, with “batônnage” of fine lees

**DATE OF BOTTLING:**  
2025

**WINEMAKER:**  
André Pimentel Barbosa

TASTING NOTES

**COLOUR:**  
Lemon yellow

**AROMA:**  
Fresh citric and stone fruit aromas

**PALATE:**  
Compelling, fresh and well-balanced, with a long finish marked by fruity notes

**ANALYSIS**

**ALCOHOL:**  
12,70 % VOL.

**RESIDUAL SUGAR:**  
<0,6 g/L

**TOTAL ACIDITY:**  
6,2 g/L as Tartaric Acid

**PH:**  
3,28

LOGISTICAL INFORMATION  
(75CL CS6)

**DIMENSIONS (W X L X H):**  
(cm) 22,6 x 15,6 x 33,4

**WEIGHT (GROSS/NET):**  
(kg) 8,1 / 4,46

**VOLUME:**  
(L) 4,50

**PALETTE (LAYERS / BOXES PER LAYER):**  
5 / 17

**EAN:**  
5601085900855

**ITF:**  
35601085900856

**TARIFF CODE:**  
2204213805