



Poças Reserva Branco 2025

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:

2026

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:

13 % VOL.

RESIDUAL SUGAR:

<0,7 g/L

TOTAL ACIDITY:

6 g/L as Tartaric Acid

PH:

3,33

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 18,4 x 27,6 x 22,5

WEIGHT (GROSS/NET):

(kg) 8,2 / 4,59

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 19

EAN:

5601085900992

ITF:

35601085900993

TARIFF CODE:

2204213810