



Poças Fora da Série Bonificador Tawny

PORT WINE

A limited edition that combines the spirit of innovation of the “Fora da Série” with the history and art of making a Port Wine blend

Serving Tips: Excellent as digestive. It pairs well with sweet deserts, as crème brûlée, apple strudel, “Pastel de Nata” or French Toasts. Serve slightly chilled

TECHNICAL SHEET

QUALITY:

Aged Tawny

ORIGIN:

Portugal – Douro Valley

SUB-REGION:

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

GRAPE VARIETIES:

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation stopped by grape brandy addition

AGEING:

In Port Wine casks for an extended period of time

DATE OF BOTTLING:

2023

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Dark amber

AROMA:

Complex spicy notes, dried fruits and cocoa

PALATE:

Evolving and fresh, with a notable balance. Long lasting and persistent finish.

ANALYSIS

ALCOHOL:

20,20 % VOL.

RESIDUAL SUGAR:

153,00 g/L

TOTAL ACIDITY:

5,20 g/L as Tartaric Acid

PH:

3,49

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS/NET):

(Kg) 8,200 / 4,599

VOLUME:

(L) 4,5

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085005154

ITF:

85601085005150

TARIFF CODE:

2204218990