



Poças Vinha do Cerro Tinto 2023

DOC DOURO

Produced from a parcel of old vines from Quinta de Santa Bárbara in Ervedosa do Douro (Cima Corgo), this wine is a true expression of *terroir*, showcasing the distinct characteristics of a high-altitude vineyard, foot treading in traditional *lagares*, and aging in new French oak barrels.

Serving Tips: It is ideally suited to roasted kid in the oven or pork loin with plums. Serve at 18°C/64°F

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Ervedosa do Douro (Cima Corgo)

GRAPE VARIETIES:

100% Old Vines (Field Blend)

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation in a traditional granite lagar

AGEING:

Matured in new French oak casks with 300 litres for 9 months

DATE OF BOTTLING:

2026

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Ruby

AROMA:

Notes of red currant, fresh plum, and vanilla

PALATE:

Silky, well-integrated tannins, with a fresh and harmonious finish

ANALYSIS

ALCOHOL:

14,7 % VOL.

RESIDUAL SUGAR:

0,87 g/L

TOTAL ACIDITY:

5,7 g/L as Tartaric Acid

PH:

3,64

LOGISTICAL INFORMATION

(75CL CS3)

DIMENSIONS (W X L X H):

(cm) 10,70 x 28,50 x 35,00

WEIGHT (GROSS/NET):

(Kg) 6,50 / 2,30

VOLUME:

(L) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085900909

ITF:

85601085900905

TARIFF CODE:

2204216903