



# Poças Colheita White 2014

## PORT WINE

The White Colheita is a high-quality Port made from a single harvest of white grapes, aged in oak casks for 10 years, acquiring an intense, very fresh, and compelling aroma profile

*Serving Tips: Excellent digestive wine, splendid with sweet desserts such as honey, toasted almonds and orange ice-cream. Ready to drink when bottled it should be served at 12°C/53.6°F*

### TECHNICAL SHEET

#### QUALITY:

Tawny sweet – Colheita White Port

#### ORIGIN:

Portugal - Douro Valley

#### SUB-REGION:

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

#### GRAPE VARIETIES:

Gouveio, Viosinho, Malvasia e  
Rabigato

#### 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:

Straw yellow with an orange hue

#### AROMA:

Intense nose, with notes of orange peel  
and honey

#### PALATE:

Spicy notes, slight smokiness with a  
very fresh and enveloping profile

### AWARDS

93 points James Suckling

### ANALYSIS

#### ALCOHOL:

19,66 % VOL.

#### RESIDUAL SUGAR:

113 g/L

#### TOTAL ACIDITY:

3,8 g/L as Tartaric Acid

#### PH:

3,25

### LOGISTICAL INFORMATION

(75CL CS6)

#### DIMENSIONS (W X L X H):

(cm) 17,00 x 30,70 x 25,50

#### WEIGHT (GROSS/NET):

(Kg) 8,04 / 4,59

#### VOLUME:

(L) 4,50

#### PALETTE (LAYERS / BOXES PER LAYER):

5 / 19

#### EAN:

5601085900381

#### ITF:

35601085900382

#### TARIFF CODE:

2204218990