



Poças Fora da Série Dogleg

DOC DOURO

Made from a blend of grapes from different years, sourced from Baixo Corgo and Douro Superior, carefully selected by the winemaker over the years for this wine due to their unique characteristics. This blend has been aged in French oak barrels, enhancing the evolving complexity of a white wine while preserving its elegant freshness.

Serving tip: Pairs exceptionally well with oven-roasted fish.

TECHNICAL SHEET		
QUALITY: DOC Douro		
ORIGIN: Portugal – Douro Demarcated Region		
SUB-REGION: Baixo Corgo and Douro Superior		
GRAPE VARIETIES: Arinto, Códega, Rabigato, Gouveio, Viosinho, Malvasina Fina, Moscatel Galego Branco		
VINE'S AGE: 10-40 Years		
TYPE OF SOIL: Schist and granite		
HARVEST: Hand-selected grapes, manually harvested		
VINIFICATION: Whole-cluster pressing, partial fermentation in stainless steel and used barrels		
AGING: In 300-liter used French oak barrels with bâtonnage on fine lees		
DATE OF BOTTLING: 2024		
WINEMAKER: André Pimentel Barbosa		
TASTING NOTES		
COLOUR: Pale straw yellow		
AROMA: Citrus notes, light vegetal hints, yellow fruit, subtle kerosene and honey		
PALATE: Rich and enveloping, with hints of yeast, butter, and a touch of cashew. Finishes fresh, long, and with a citrus-driven profile		
ANALYSIS		
ALCOHOL: 12,80 % VOL.		
RESIDUAL SUGAR: 0,8 g/L		
TOTAL ACIDITY: 6,80 g/L as Tartaric Acid		
PH: 3,24		
LOGISTICAL INFORMATION		
(75CL CS6)		
DIMENSIONS (W X L X H): (cm) 17,90 x 27,00 x 31,00		
WEIGHT (GROSS/NET): (Kg) 7,50 / 4,59		
VOLUME: (L) 4,5		
PALETTE (LAYERS / BOXES PER LAYER): 5 / 16		
EAN: 5601085900633		
TARIFF CODE: 2204213805		
ITF: 35601085900634		