



Poças Fora da Série Uppercut

DOC DOURO

Made from a blend of grapes from different years, sourced from our old vineyards in Baixo Corgo, Cima Corgo, and Douro Superior, carefully selected by the winemaker over the years for their unique characteristics. Aged in French oak barrels, this wine reveals a fresh and engaging profile, with notes of black fruit and cherry. The elegance of the fruit and the refined texture on the palate reflect mastery in the art of blending

Serving tip: Pairs exceptionally well with oven-baked dishes

TECHNICAL SHEET	TASTING NOTES	LOGISTICAL INFORMATION
<p>QUALITY: DOC Douro</p> <p>ORIGIN: Portugal – Douro Demarcated Region</p> <p>SUB-REGION: Baixo Corgo, Cima Corgo, Douro Superior</p> <p>GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinta Roriz, Alicante Bouschet, Tinta Barroca</p> <p>VINE’S AGE: 20-60 years</p> <p>TYPE OF SOIL: Schist</p> <p>HARVEST: Hand-selected grapes, manually harvested</p> <p>VINIFICATION: Fermentation in traditional <i>lagares</i> with temperature control.</p> <p>AGING: Aged in 300-liter used French oak barrels</p> <p>DATE OF BOTTLING: 2024</p> <p>WINEMAKER: André Pimentel Barbosa</p>	<p>COLOUR: Ruby</p> <p>AROMA: Fresh and deep, with notes of black fruit and cherry</p> <p>PALATE: Silky, enveloping, and elegant. Hints of forest fruit and a delicate oak profile. Finishes with impact and layered complexity</p> <p>ANALYSIS</p> <p>ALCOHOL: 14,70 % VOL.</p> <p>RESIDUAL SUGAR: 0,60 g/L</p> <p>TOTAL ACIDITY: 5,60 g/L as Tartaric Acid</p> <p>PH: 3,60</p>	<p>(75CL CS6)</p> <p>DIMENSIONS (W X L X H): (cm) 17,90 x 27,00 x 31,00</p> <p>WEIGHT (GROSS/NET): (Kg) 7,80 / 4,59</p> <p>VOLUME: (L) 4,5</p> <p>PALETTE (LAYERS / BOXES PER LAYER): 5 / 16</p> <p>EAN: 5601085900640</p> <p>TARIFF CODE: 2204216903</p> <p>ITF: 35601085900641</p>