



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

QUALITY:

DOC Douro

ORIGIN:

Portugal – Douro Demarcated Region

SUB-REGION:

Baixo Corgo, Cima Corgo, Douro Superior

GRAPE VARIETIES:

Touriga Nacional, Touriga Franca, Tinta Roriz, Alicante Bouschet, Tinta Barroca

VINE'S AGE:

20-60 years

TYPE OF SOIL:

Schist

HARVEST:

Hand-selected grapes, manually harvested

VINIFICATION:

Fermentation in traditional *lagares* with temperature control.

AGING:

Aged in 300-liter used French oak barrels

DATE OF BOTTLING:

2024

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Ruby

AROMA:

Fresh and deep, with notes of black fruit and cherry

PALATE:

Silky, enveloping, and elegant. Hints of forest fruit and a delicate oak profile. Finishes with impact and layered complexity

ANALYSIS

ALCOHOL:

14,70 % VOL.

RESIDUAL SUGAR:

0,60 g/L

TOTAL ACIDITY:

5,60 g/L as Tartaric Acid

PH:

3,60

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 17,90 x 27,00 x 31,00

WEIGHT (GROSS/NET):

(Kg) 7,80 / 4,59

VOLUME:

(L) 4,5

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085900640

TARIFF CODE:

2204216903

ITF:

35601085900641