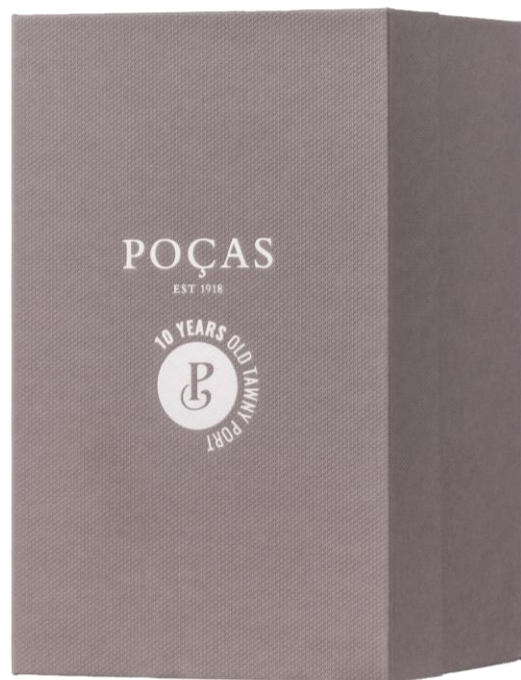




TASTING NOTES

COLOUR:
Tawny

AROMA:
Woody bouquet of dried fruits and raisins.
Fruity and well matched with the wood

PALATE:
Full-bodied, irresistible and complex,
with a long-lasting finish of dried plums

AWARDS

91 points Wine Enthusiast
90 points Wine Spectator
92 points For The Love of Port

POÇAS COLLECTOR'S EDITION 10 YEARS OLD TAWNY PORT WINE

V2

The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 10 years

Serving tips: Ideal as a dessert or convivial wine, it should be served at 17°C/63°F or slightly chilled. Splendid with cheeses, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:
10 Years Old Tawny

ORIGIN:
Portugal - Douro Valley

SUB-REGION:
Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

GRAPE VARIETIES:
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

VINE'S AGE:
20-40 Years

TYPE OF SOIL:
Schist

HARVEST:
Grapes selection in the field and harvested manually

VINIFICATION:
Temperature controlled fermentation, stopped by grape brandy addition

AGING:
A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 10 Years Old

DATE OF BOTTLING:
Bottling according to demand

WINEMAKER:
André Pimentel Barbosa

ANALYSIS

ALCOHOL:
19,9 % VOL.

REDUCING SUGAR:
119 g/L

TOTAL ACIDITY:
4,3 g/L as Tartaric Acid

PH:
3,34

LOGISTICAL INFORMATION (75CL CS6)

DIMENSIONS (W x L x H):
(cm) 25,00 x 37,50 x 20,50

WEIGHT (GROSS / NET):
(Kg) 11 / 5

VOLUME:
(L) 4,59

PALETTE (LAYERS / BOXES PER LAYER):
7 / 9

EAN:
5601085900701

TARIFF CODE:
2204218990

ITF:
35601085900702