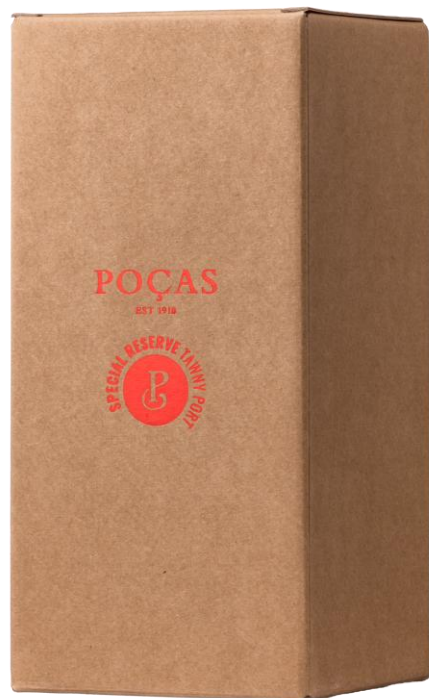




TASTING NOTES

COLOUR:
Tawny with brownish shades

AROMA:
Elegant, with scents of dried fruits, smoke and vanilla

PALATE:
Full bodied and bright, with a long-lasting finish

AWARDS

89 points Wine Enthusiast
88 points Wine Spectator
87 points For The Love of Port

POÇAS COLLECTOR'S EDITION SPECIAL RESERVE TAWNY V1 PORT WINE

A judicious blend of superior quality Tawny Ports matured in wood, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve

Serving tips: Serve at 17°C/63°F or slightly chilled. Excellent as a dessert wine, it is a perfect match for cheese, pastry, sweets, nuts and dried fruits. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:
Reserve Tawny Port

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:
Controlled fermentation with maceration, stopped by grape brandy addition

AGING:
In oak casks for a minimum of 7 years

DATE OF BOTTLING:
Bottling according to demand

WINEMAKER:
André Pimentel Barbosa

ANALYSIS

ALCOHOL:
19,90 % VOL.

REDUCING SUGAR:
114,00 g/L

TOTAL ACIDITY:
4,50 g/L as Tartaric Acid

PH:
3,41

LOGISTICAL INFORMATION (75CL CS6)

DIMENSIONS (W x L x H):
(cm) 21,50 x 31,70 x 22,50

WEIGHT (GROSS / NET):
(Kg) 14 / 6

VOLUME:
(L) 4,59

PALETTE (LAYERS / BOXES PER LAYER):
7 / 10

EAN:
5601085900695

TARIFF CODE:
2204218990

ITF:
35601085900696