



Poças 10 Years White

PORT WINE

The House of Poças is proud to offer this White 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: It goes specially well with smoked gouda and desserts like molotof, orange cake, crème brûlée May be served as a cocktail with ice and tonic water

TECHNICAL SHEET

QUALITY:

10 Years White Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Sabrosa; Murça (Cima Corgo), Numão (Douro Superior)

GRAPE VARIETIES:

Códega, Rabigato, Viosinho, Malvasia Fina

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation stopped by grape brandy addition

AGING:

Matured in oak casks for at least 10 years. The wine mellows by oxidization similarly to Old Port Wines

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Amber

AROMA:

Almond, honey, dried fruit, caramel, orange and a hint of toast

PALATE:

Silky, compelling and very elegant wine with notes of caramel and light hints of smoke

AWARDS

88-90 points Robert Parker

90 points Wine Enthusiast

ANALYSIS

ALCOHOL:

19,26 % VOL.

REDUCING SUGAR:

108,00 g/L

TOTAL ACIDITY:

3,53 g/L as Tartaric Acid

PH:

3,30

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS / NET):

(Kg) 7,90/ 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085003105

ITF:

35601085003106

TARIFF CODE:

2204218990