



# Poças Colheita Tawny 2016

## PORT WINE

The Colheita is a high-quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

*Serving Tips: Excellent digestive wine, splendid with sweets such as crème brûlée, apple pie, pastel de nata (portuguese custard tart), milk chocolate, french toast, christmas pudding. Ready to drink when bottled it should be served at 18°C/64°F or slightly chilled*

### TECHNICAL SHEET

#### QUALITY:

Tawny sweet – Colheita Tawny Port

#### ORIGIN:

Portugal - Douro Valley

#### SUB-REGION:

Ervedosa do Douro (Cima Corgo),  
Numão (Douro Superior)

#### GRAPE VARIETIES:

Field blend

#### VINE'S AGE:

40-60 Years

#### TYPE OF SOIL:

Schist

#### HARVEST:

Grape selection in the field and  
harvested manually

#### VINIFICATION:

Temperature controlled fermentation,  
stopped by grape brandy addition

#### AGING:

Fines in oak casks for a period no less  
than 7 years. During maturation the  
wine mellows by oxidization similarly  
to Old Port Wines, and presents  
characteristics that are unique of the  
harvest year

#### DATE OF BOTTLING:

Bottling according to demand

#### WINEMAKER:

André Pimentel Barbosa

### TASTING NOTES

#### COLOUR:

Brownish red

#### AROMA:

Notes of cocoa, dried fig and caramel

#### PALATE:

Silky, fresh and harmonious, with  
notes of cocoa and a long and elegant  
finish

### ANALYSIS

#### ALCOHOL:

19,50% VOL.

#### REDUCING SUGAR:

129,00 g/L

#### TOTAL ACIDITY:

4,40g/L as Tartaric Acid

#### PH:

3,41

### LOGISTICAL INFORMATION (CS6)

#### DIMENSIONS (W X L X H):

(cm) 22,60 x 30,90 x 31,70

#### WEIGHT (GROSS/NET):

(Kg) 7,80 / 4,49

#### VOLUME:

(L) 4,50

#### PALETTE (LAYERS / BOXES PER LAYER):

5/19

#### EAN:

5601085901227

#### ITF:

35601085901228

#### TARIFF CODE:

2204218990