



Poças Colheita White 2016

PORT WINE

The White Colheita is a high-quality Port made from a single harvest of white grapes, aged in oak casks for 10 years, acquiring an intense, very fresh, and compelling aroma profile

Serving Tips: Excellent digestive wine, splendid with sweet desserts such as honey, toasted almonds and orange ice-cream. Ready to drink when bottled it should be served at 12°C/53.6°F

TECHNICAL SHEET

QUALITY:

Tawny sweet – Colheita White Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

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

GRAPE VARIETIES:

Gouveio, Viosinho, Malvasia e
Rabigato

VINE'S AGE:

25 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 with more than 40
years for 10 years. During maturation
the wine mellows by oxidation,
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:

Straw yellow with an orange hue

AROMA:

Intense nose, with notes of orange peel
and honey

PALATE:

Spicy notes, slight smokiness with a
very fresh and enveloping profile

ANALYSIS

ALCOHOL:

19,20 % VOL.

RESIDUAL SUGAR:

112 g/L

TOTAL ACIDITY:

4,7 g/L as Tartaric Acid

PH:

3,6

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

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

WEIGHT (GROSS/NET):

(Kg) 7,80 / 4,59

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 19

EAN:

5601085901234

TARIFF CODE:

2204218990