



Poças Dry White

PORT WINE

White Dry Port Wine, light and fresh. Excellent aperitif, delicious and refreshing, ideal for warm days

Serving tips: Goes specially well with soft cheese, toasted salty almonds, dry fruits, olives. Can be served as a cocktail mixer, or pure with an ice cube, lemon peel and tonic water

TECHNICAL SHEET

QUALITY:

Dry White Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

Códega, Rabigato, Malvasia Fina

VINE'S AGE:

20-30 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation with a slight skin maceration, stopped by grape brandy addition

AGING:

In stainless steel vats

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Pale straw yellow

AROMA:

Floral and citric with hints of tropical fruits

PALATE:

Fresh, smooth and persistent

ANALYSIS

ALCOHOL:

18,70 % VOL.

REDUCING SUGAR:

64,00 g/L

TOTAL ACIDITY:

5,20 g/L as Tartaric Acid

PH:

3,26

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 24,30 x 16,20 x 30,10

WEIGHT (GROSS/NET):

(Kg) 7,50 / 4,59

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 19

EAN:

5601085010097

ITF:

35601085090106

TARIFF CODE:

2204218990