



Poças Reserva Red 2023

DOC DOURO

Red wine produced with a blend of red indigenous Douro grapes from the region of Ervedosa do Douro and Numão, this full-bodied red wine is elegant and sophisticated with flavours of ripe fruit, jam and spice

Serving Tips: It is ideally suited to “Ossobuco”, “Oxtail” and “Tripas à Moda do Porto”

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

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

GRAPE VARIETIES:

20% Touriga Nacional, 80% Old Vines

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and
harvested manually

VINIFICATION:

Controlled fermentation with
extended maceration

AGEING:

Matures in new French “Allier” oak
casks (300 Litres) for 12 months

DATE OF BOTTLING:

2025

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Deep red

AROMA:

Very intense with notes of black fruit
and rock rose

PALATE:

Silky, fresh and firm wine, with notes
of woodland fruits, and a long and
elegant finish

ANALYSIS

ALCOHOL:

13,8 % VOL.

RESIDUAL SUGAR:

0,6 g/L

TOTAL ACIDITY:

5,3 g/L as Tartaric Acid

PH:

3,69

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION

(75CL CM3)

DIMENSIONS (W X L X H):

(cm) 11,50 x 30,40 x 33,00

WEIGHT (GROSS/NET):

(kg) 3,5 / 2,3

VOLUME:

(cm) 4,5

PALETTE (LAYERS / BOXES PER LAYER):

8 / 10

EAN:

5601085901005

ITF:

85601085901001

TARIFF CODE:

2204216903

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 16,90 x 29,60 x 25,50

WEIGHT (GROSS/NET):

(kg) 7,3 / 4,59

VOLUME:

(cm) 4,5

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085901005

ITF:

35601085901006