



VINTAGE 1996

PORT WINE

A VINTAGE Port is only made on very exceptional years. It is a result of a careful selection of grapes from the best vineyards of the Douro Valley. These wines are put aside in oak barrels to mature, and approximately 24 months after the original harvest, the final blend is bottled without any filtration whatsoever. VINTAGE Ports will then mature in the bottle for many years and gradually achieve the outstanding style of a great wine.



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SERVING TIPS

Serve at room temperature (18°C/64°F). Superb with high quality blue or creamy cheeses, chocolates, berry fruit desserts. Without any filtration or stabilisation, it will throw sediment along the years. Prior decanting and careful serving are recommended.

TECHNICAL SHEET

QUALITY	Red sweet - Vintage Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Numão (Douro Superior)
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	40-60 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, stopped by grape brandy addition.
AGING	Matures in wooden vats, strictly controlled with successive tasting, until the approval by the IVDP.
DATE OF BOTTLING	1999
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

TASTING NOTES

COLOR	Full red
AROMA	Very rich of ripe red fruits. Notes of rock-rose and violets.
PALATE	Full bodied and rich on the palate, showing a remarkable, long lasting and persistent finish.

ANALYSIS

ALCOHOL	20,10 % VOL.
REDUCING SUGAR	101,30 g/L
TOTAL ACIDITY	4,65 g/L as Tartaric Acid
PH	3,60