



## POÇAS WHITE

### PORT WINE

*Fortified wine produced from white grapes grown in the Northern Portugal's Douro Valley. Its floral aromas and fresh, fruity taste, make it a refined aperitif.*



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#### SERVING TIPS

Excellent aperitif should be served chilled (10°C/50°F), with smooth cheeses, dried fruits, almonds, and olives. Ready to drink when bottled.

#### TECHNICAL SHEET

QUALITY	White Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Sabrosa; Murça (Cima Corgo)
GRAPE VARIETIES	Malvasia Fina, Códega; Rabigato, Viosinho
VINE'S AGE	10-20 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation stopped by grape brandy addition.
AGING	Matured in wood for 3 years, followed by blending of several White Port wines from different harvests, cold stabilization and filtration.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

#### TASTING NOTES

COLOR	Straw yellow
AROMA	Very refreshing, citrus and tropical flavors of pineapple and banana.
PALATE	Well-balanced and refined, smooth with a long lasting finish.

#### ANALYSIS

ALCOHOL	19,23 % VOL
REDUCING SUGAR	100,90 g/L
TOTAL ACIDITY	3,09 g/L as Tartaric Acid
PH	3,30