



Poças Reserva 2016 white

DOC DOURO

A wine made from white indigenous Douro varieties sourced from the highest zones to assure freshness. The ageing in French "Allier" oak casks gives this wine complexity and structure, making it excellent to pair with fish and poultry.

91 WS

88 **The WINE ADVOCATE**

88 **POINTS WE**



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TECHNICAL SHEET

QUALITY	DOC Douro
ORIGIN	Portugal - Região Demarcada do Douro
SUB-REGION	Sabrosa; Murça (Cima Corgo); Numão (Douro Superior)
GRAPE VARIETIES	25 % Códega, 25 % Rabigato, 25 % Gouveio, 25 % Viosinho
VINE'S AGE	10-20 Years
TYPE OF SOIL	Schist
HARVEST	Grapes selection in the field and harvested manually
VINIFICATION	Temperature controlled fermentation
AGING	Matures in new French "Allier" oak casks (300 Litres) with 'bâtonnage' of fine lees
DATE OF BOTTLING	2017
WINEMAKER	Jorge Manuel Pintão / André Barbosa

NOTAS DE PROVA

COLOR	Yellow straw
AROMA	Floral and citrus aroma, combine with a slightly toasty note
PALATE	Fresh, fruity flavour, with well balanced wood. Long lasting and elegant finish

ANÁLISES

ALCOHOL	13,60 % VOL.
REDUCING SUGAR	0,60 g/L
TOTAL ACIDITY	6,10 g/L as Tartaric Acid
pH	3,33

SERVING TIPS

Best served at 12°C/54°F. Ideally suited to a variety of fish or seafood courses.