



Late Bottled Vintage 2012

PORT WINE

Port wine issued from a lot of high quality in a single year, matured in oak vats and bottled between the 4th and the 6th spring after the harvest.

92pts. Wine Spectator



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SERVING TIPS

Serve at room temperature (18°C/64°F) or slightly chilled in hot weather. Superb with creamy cheeses, chocolates and wild game. Ready to drink when bottled. Without any filtration or stabilisation, it may throw sediment along the years. Prior decanting and careful serving are recommended.

TECHNICAL SHEET

QUALITY	Late Bottled Vintage Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Ervedosa do Douro (Cima Corgo); 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 wood for no less than 4 years, followed by a stage in the bottle until the moment of release.
DATE OF BOTTLING	2017
WINEMAKER	Jorge Manuel Pintão / André Barbosa

TASTING NOTES

COLOR	Ruby
AROMA	Currant, blueberries and spice notes
PALATE	Full-bodied, with black fruit and spices. Silky and elegant tannins in a long lasting finish

ANALYSIS

ALCOHOL	19,8 % Vol.
REDUCING SUGAR	115,0 g/L
TOTAL ACIDITY	3,7g/L as Tartaric Acid
pH	3,7