



Vintage 2016

PORT WINE

A Port only made on very exceptional years. Aged in oak barrels to mature it is bottled, without any filtration whatsoever, between the second and third year after the harvest. VINTAGE Ports will then mature in the bottle for many years and gradually achieve the outstanding style of a great wine.

96 pts.  **WINEENTHUSIAST**
MAGAZINE



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TECHNICAL SHEET

QUALITY	Red sweet - 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 wooden vats, strictly controlled with successive tasting, until the approval by the IVDP.
DATE OF BOTTLING	2018
WINEMAKER	Jorge Manuel Pintão / André Barbosa

TASTING NOTES

COLOR	Intense ruby
AROMA	Great aromatic intensity with a predominance of floral aromas with ripe fruit and jam
PALATE	Well balanced with strong tannins and a marked acidity providing freshness. A silky and elegant wine, fruity and with an expressive and persistent finish

ANALYSIS

REDUCING SUGAR	118,0 g/L
TOTAL ACIDITY	4,5 g/L as Tartaric Acid
pH	3,8

SERVING TIPS

Superb with high quality blue or creamy cheeses, chocolates, berry fruit desserts.