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## Poças Branco, Manoel Poças

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**Code** POCA405

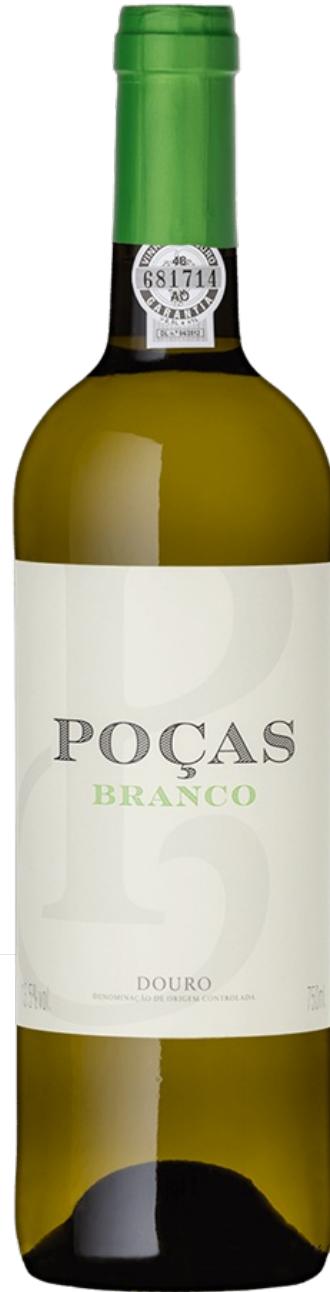
A wine made from white indigenous Douro varieties source from the highest zones (600 meters) in Quinta de Vale de Cavalos to assure freshness, on a transition between granite and schist soil. The ageing in second year French “Allier” oak casks gives this wine complexity and structure

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### Tasting Notes:

On the nose this wine is floral, with citric and yellow stone fruit notes. On the palate it is very involving in the mouth, with well-integrated wood where the notes of yellow stone fruit reappear

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# CACHET WINE

Specification	
<b>Vinification</b>	Grape selection is done in the field and harvested manually from vines aged 10-20 years old. The wine is aged: 30% matures for 6 months in second year French "Allier" oak casks with 300 litres, with "batônnage" of fine lees.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Portugal
<b>Region</b>	Douro Valley
<b>Area</b>	Numão
<b>Type</b>	White Wine
<b>Grape Mix</b>	25% Côdega, 25% Rabigato, 25% Gouveio, 25% Viosinho
<b>Genres</b>	Practising Organic, Vegan
<b>Vintage</b>	2023
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Poças
<b>Producer Overview</b>	In 1918, a few months before the Armistice, Manoel Domingues Poças Júnior, who had been born in the heart of the Port Wine hustle and bustle, decided to establish his own company.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Goes specially well with grouper "massada" (pasta), seafood rice, bacalhau à brás (crumbled codfish, potatoes and eggs), asparagus risotto
<b>Press Comments</b>	Highly Commended - Wine Merchant Top 100, 2024.