



CACHET WINE

Poças Fora da Série Bonificador Tawny Port

Code POCA430

A limited edition that combines the spirit of innovation of the “Fora da Série” with the history and art of the making of a Port Wine blend.

Tasting Notes:

Dark amber colour, aromas of dried fruit, cocoa with subtle and complex spicy notes. On tasting, the aromas develop and evolve - with notable balance and freshness. Long lasting and persistent finish.





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Specification

Vinification

Produced from vine's aged 40 - 60 years. The soil composition is predominantly schist. Schist is resistant to weathering, retains heat well and has good drainage. In search of water, the vines roots descend into schist's rocky layers, allowing the vine roots to penetrate the cracks down as far as seven or eight meters deep. On the way, the roots absorb lots of minerals, which is known to give low yields of small grapes with thick skins and a high concentration of flavour, colour, acidity and tannins. Grapes are harvested by hand before temperature controlled fermentation halted by the addition of grape brandy.

ABV

20.2%

Size

75cl

Drinking Window

Drink now

Country

Portugal

Region

Douro

Type

Fortified Wine

Grape Mix

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

Genres

Practising Organic

Vintage

NV

Style

Sweet

Body

Elegant, refined and supple

Producer

Poças

Producer Overview

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.

Closure Type

Cork

Food Matches

Drink with Crème brûlée or Apple Strudel