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.



CACHET WINE

| 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% |
| **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** | Fine Wine, 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 |
| **Press Comments** | Henry Jeffreys, Port special 2025: "Special wood-aged port used to add depth and complexity to the 20 year old tawny. Only one barrel has been bottled. Orange peel, very fine, precise and intense, laser-like focus in flavour and massive intensity. Almonds on the finish. Really superb." |