CACHET WINE

Porto Pocas 10 Year Old White Port



Code POCA190

Welcome to Poças' first 10 year old Branco port. A fabulous accompaniment to Stilton or treacle tart.

Tasting Notes:

A fine old aged Port made from a blend of selected wines from various harvests throughout the years and matured in wood. This is the winery's first 10 year old Branco port. A field blend, with 106 grams of residual sugar.

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Specification	
ABV	19%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	Malvasia Fina, Códega, Rabigato and Viosinho blend
Genres	Fine Wine, Practising Organic, Vegan
Vintage	NV
Style	Dry
Body	Rich and full flavoured
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	Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.
Press Comments	Gold Medal, Sommelier Wine Awards, 2019: Gymkhana Restaurant's Valentin Radosav echoed the enthusiasm of his fellow judges for this Gold winner as he praised its 'superb balance of fruit, alcohol and acidity', while describing 'orange zest and nuttiness, along with some white chocolate notes'. Team leader Tom Forrest further described 'sweet orange peel and spiced fruitcake, with hints of almond, caramel and quince jam membrillo, and some lightly spiced ginger notes, too, in this rich and opulent glass'. 90 points - Wine Enthusiast.