



# CACHET WINE

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## Porto Poças 30 Year Old Tawny Port

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**Code** POCA140

A rare Port. Sought after and decadent, this is a wine that aged gently and quietly in barrel for 30 years before bottling. A blend of Roriz, Francesca, Nacional grapes with a softness that is almost beguiling.

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### Tasting Notes:

Golden yellowish brown to amber. Intense and concentrated with honey and dried fruits flavours. Concentrated and smooth, showing a good balance between sweetness and typical acidity associated with aged Tawnies. An involving wine with a long lasting finish.

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Specification	
<b>ABV</b>	20%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Portugal
<b>Region</b>	Douro Valley
<b>Type</b>	Fortified Wine
<b>Grape Mix</b>	25% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz, 20% Tinta Barroca, 10% Tinto Cão
<b>Genres</b>	Fine Wine, Practising Organic, Vegan
<b>Style</b>	Sweet
<b>Body</b>	Elegant, refined and supple
<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>	Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.
<b>Press Comments</b>	Gold Medal - Decanter World Wine Awards 2017. 94/100 points: Wine Spectator. 93/100 points: Wine Enthusiast. Silver Medal - Sommelier Wine Awards 2020.