



CACHET WINE

Porto Poças 30 Year Old Tawny Port

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.

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