CACHET WINE

Porto Poças 40 Year Old Tawny Port

Code POCA150

This exquisite Port made from carefully selected wines matured in oak casks, impresses by its remarkable bouquet. This style truly demonstrates the outstanding quality of old aged Tawnies, real rarities in the world of fortified wines.

Tasting Notes:

Amber with greenish tonalities. Intense aromas of dried fruits and refined smoky flavours. Round and dense in mouth, rich in dried fruits, with a superb 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
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. 95/100 points: Wine Spectator. 91/100 points: Wine Enthusiast.