



CACHET WINE

Porto Poças 40 Year Old Tawny Port, Half Bottle

Code POCA155

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 | 37.5cl |
| Drinking Window | Drink now |
| Country | Portugal |
| Region | Douro Valley |
| Type | Fortified Wine |
| Grape Mix | 25% Touriga Nacional, 25% Touriga Franca, 2% Tinta Roriz, 2% Tinta Barroca, 1% Tinto Cão |
| Genres | Fine Wine, Vegan, Vegetarian |
| 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 | Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart. |
| Press Comments | 95/100 points: Wine Spectator. 91/100 points: Wine Enthusiast. |