



# CACHET WINE

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## Porto Poças Colheita 1996

### Port

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**Code** POCA195

The Colheita is a high quality Port from a single harvest, aged in oak casks for at least 7 years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long lasting finish.

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**Tasting Notes:**

Medium tawny in colour. Dried fruit flavours, with scents of vanilla on the nose. Full bodied, showing the presence of well integrated tannins. A long and harmonious finish.

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Specification	
<b>Vinification</b>	Grapes are harvested manually from vines between 40-60 years old and transported in 30kg trays. Controlled fermentation with extended maceration, stopped by grape brandy addition.
<b>ABV</b>	20.2%
<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>	Port Blend
<b>Genres</b>	Fine Wine, Vegan, Vegetarian
<b>Vintage</b>	1996
<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>	An excellent digestive wine which should be served at room temperature 18°C, or slightly chilled. A fabulous accompaniment to cheese, pastry, sweets, nuts, light puddings and cake. Ready to drink when bottled.
<b>Press Comments</b>	Wine Merchant Top 100, Highly Commended, 2022. IWC 2016: Silver Winner. Decanter 2016: Silver Winner.