



# 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            |   |
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| <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.   |