CACHET WINE

# Porto Poças Colheita 1996 Port




**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.

**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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| **Vinification** | 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. |
| **ABV** | 20% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | Portugal |
| **Region** | Douro Valley |
| **Type** | Fortified Wine |
| **Grape Mix** | Port Blend |
| **Genres** | Fine Wine, Practising Organic |
| **Vintage** | 1996 |
| **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** | 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. |
| **Press Comments** | Wine Merchant Top 100, 2025. |