



# CACHET WINE

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## Porto Poças Colheita 2003

### Port

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**Code** POCA215

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. To open, simply press upwards on the bottle (there should be room) and slide the bottom out.

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**Tasting Notes:**

A beautiful medium tawny colour, with aromas of hazelnut, chocolate and balsamic. On the palate, vanilla and cocoa complement a long silky finish.

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Specification	
<b>Vinification</b>	Grapes selection in the field and harvested manually. Controlled fermentation with extended maceration, stopped by grape brandy addition. Aged in oak casks for a period of no less than 7 years. During maturation, the wine mellows through oxidization, similar to Old Port Wines, and presents characteristics that are unique from the particular harvest year
<b>ABV</b>	20%
<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>	Vegan, Vegetarian
<b>Vintage</b>	2003
<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>	International Wine Challenge 2017: Silver Award