



# CACHET WINE

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## Porto Poças Ruby Port

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**Code** POPO001

Fortified wine produced in the mountainsides along the Douro Valley, of a Ruby colour and vibrant personality. Has intense ripe fruit aromas and it is young, fresh and rich in the palate.

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**Tasting Notes:**

Red. Very rich aromas of ripe young fruits. Strong and full-bodied, long and persistent finish.

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| Specification            |   |
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| <b>Vinification</b>      | Matured in wood for 3 years, followed by blending of several Port wines from different harvests.  |
| <b>ABV</b>               | 19%   |
| <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>         | 25% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz, 20% Tinta Barroca, 10% Tinto Cão   |
| <b>Genres</b>            | Vegan, Vegetarian   |
| <b>Style</b>             | Sweet   |
| <b>Body</b>              | Rich and full flavoured   |
| <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>      | Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.   |
| <b>Press Comments</b>    | 87/100 points Wine Enthusiast. 86/100 points: Wine Spectator.   |