



# CACHET WINE

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## Porto Poças Vintage Port 2009

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**Code** POCA095

A Port only made on very exceptional years. Aged in oak barrels to mature, it is bottled without any filtration whatsoever, between the second and third year after the harvest. Vintage Ports will then mature in the bottle for many years and gradually achieve the outstanding style of a great wine.

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**Tasting Notes:**

Full red. Very rich of ripe red fruits. Notes of rock-rose and violets. Full bodied and rich on the palate, showing a remarkable, long lasting and persistent finish.

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Specification	
<b>Vinification</b>	Matured in wooden vats, strictly controlled with successive tasting, until the approval by the IVDP.
<b>ABV</b>	20%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2040
<b>Country</b>	Portugal
<b>Region</b>	Douro Valley
<b>Type</b>	Fortified Wine
<b>Grape Mix</b>	25% Touriga Nacional, 25%Touriga Franca, 2%Tinta Roriz, 2%Tinta Barroca, 1%Tinto Cão
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2009
<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.