

## Porto Poças White Port

**Code** POPO010

Fortified wine produced from white grapes such as Malaysia Fine, Bodega, Rigato and Viosinho and aged 3 to 6 years in wogod, and grown in the Northern Portugal's Douro Valley. Its floral aromas and fresh, fruity taste make it a refined aperitif.

### Tasting Notes:

Straw yellow. Very refreshing, citrus and tropical flavours of pineapple and banana. Well-balanced and refined, smooth with a long lasting finish.





# CACHET WINE

Specification	
<b>Vinification</b>	Matured in wood for 3 years, followed by blending of several White Port wines from different harvests, cold stabilization and filtration.
<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% Malvasia Fina, 25% Códega, 25% Rabigato, 25% Viosinho
<b>Genres</b>	Practising Organic, Vegan
<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>	88/100 points: Wine Spectator.