CACHET WINE

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.



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Specification	
Vinification	Matured in wood for 3 years, followed by blending of several White Port wines from different harvests, cold stabilization and filtration.
ABV	19%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	25% Malvasia Fina, 25% Códega, 25% Rabigato, 25% Viosinho
Genres	Practising Organic, Vegan
Style	Sweet
Body	Rich and full flavoured
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	Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.
Press Comments	88/100 points: Wine Spectator.