



10 YEARS OLD TAWNY

PORT WINE

The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests through out the years, matured in wood, equalling an average age of 10 years.



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SERVING TIPS

Ideal as a dessert or convivial wine, it should be served at room temperature (17°C/63°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.

TECHNICAL SHEET

QUALITY	10 Years Old Tawny Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Tabuaço; Ervedosa do Douro (Cima Corgo); Numão (Douro Superior).
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	20-40 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, stopped by grape brandy addition.
AGING	A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 10 Years Old.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

TASTING NOTES

COLOR	Tawny.
AROMA	Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood.
PALATE	Full-bodied, irresistible and complex, with a long lasting finish of dried plums.

ANALYSIS

ALCOHOL	20,07 % VOL.
REDUCING SUGAR	109,50 g/L
TOTAL ACIDITY	3,90 g/L as Tartaric Acid
pH	3,43