CACHET WINE

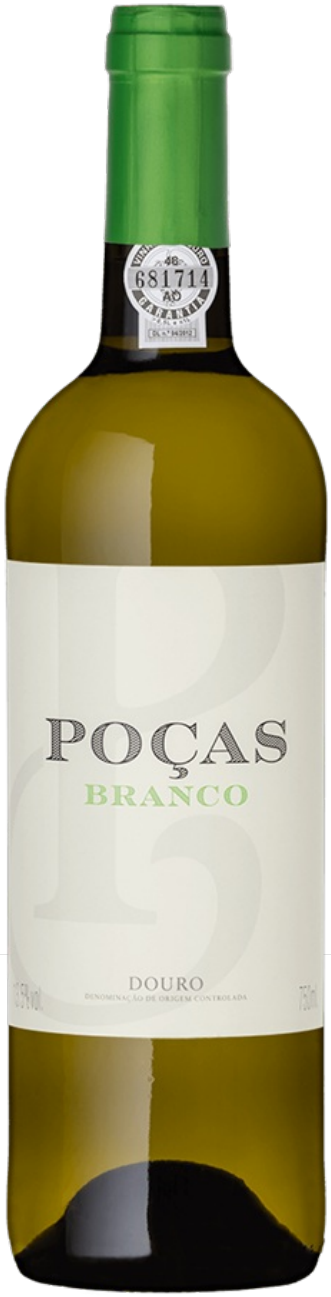
Poças Branco, Manoel Poças

Code POCA405

A wine made from white indigenous Douro varieties source from the highest zones (600 meters) in Quinta de Vale de Cavalos to assure freshness, on a transition between granite and schist soil. The ageing in second year French “Allier” oak casks gives this wine complexity and structure

Tasting Notes:

On the nose this wine is floral, with citric and yellow stone fruit notes. On the palate it is very involving in the mouth, with well-integrated wood where the notes of yellow stone fruit reappear



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Specification	
Vinification	Grape selection is done in the field and harvested manually from vines aged 10-20 years old. The wine is aged: 30% matures for 6 months in second year French “Allier” oak casks with 300 litres, with “batônnage” of fine lees.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Area	Numão
Type	White Wine
Grape Mix	25% Códega, 25% Rabigato, 25% Gouveio, 25% Viosinho
Genres	Practising Organic, Vegan
Vintage	2025
Body	Rich, round 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	Goes specially well with grouper “massada” (pasta), seafood rice, bacalhau à brás (crumbled codfish, potatoes and eggs), asparagus risotto
Press Comments	Highly Commended - Wine Merchant Top 100, 2024.