CACHET WINE

Poças Vintage Port 2016

Code POCA165

A Port only made in 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.

Tasting Notes:

An intense ruby colour, the bouquet is very aromatic with a superb expression of rich, ripe prune fruit. The core is powerful and firm with an astonishing intensity, the mouth feel silky and elegant, with a persistent and expressive richness and a fine balancing freshness. A beautiful, refined Vintage Port.



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Specification	
Vinification	Matured in wooden vats, strictly controlled with successive tasting, until the approval by the IVDP.
ABV	19.5%
Size	75cl
Drinking Window	Drink from 2031 to 2050
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	25% Touriga Nacional, 25% Touriga Franca, 2% Tinta Roriz, 2% Tinta Barroca, 1% Tinto Cão
Genres	Fine Wine, Practising Organic
Vintage	2016
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	Wine Enthusiast: Placed 30 in Top 100 Wines of 2018: 96/100 points - “Densely textured with dusty tannins and full of black plum skin and prune flavors, this is a ripe, complex wine. Its sweeter character does not spoil the great structure and dry core that will allow this exemplary wine to age. Drink from 2029.“ Roger Voss. Robert Parkers Wine Advocate 2018: 93/100 points. Wine Spectator 2018: 93/100 points.