CACHET WINE

Porto Poças 20 Year Old Tawny Port

Code POCA130

A wine as rare as a dentally challenged hen. This is sumptuous wine showing rich sweet fruit, roasted nuts and balanced acidity.

Tasting Notes:

Golden yellowish brown to amber. Elegant and delicate aromas of dried fruits. Refined and harmonious, with a long lasting finish.



CACHET WINE

Specification	
ABV	20%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	25% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz, 20% Tinta Barroca, 10% Tinto Cão
Genres	Fine Wine, Practising Organic, Vegan
Style	Sweet
Body	Elegant, refined and supple
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	Highly Commended Wine Merchant Top 100, 2026: "Deep cut of cooked pear, caramelised and roasted nuts; luscious loveliness." Wine Merchant Magazine, 2022: "Like the best examples of its category, there's a lightness and elegance cutting through its nutty cakey depths, bolstering its credentials as a festive digestif."