



CACHET WINE

Porto Pocas Colheita 1996 Port

Code POCA195

The Colheita is a high quality Port from a single harvest, aged in oak casks for at least 7 years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long lasting finish.

Tasting Notes:

Medium tawny in colour. Dried fruit flavours, with scents of vanilla on the nose. Full bodied, showing the presence of well integrated tannins. A long and harmonious finish.





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| Specification | |
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| Vinification | Grapes are harvested manually from vines between 40-60 years old and transported in 30kg trays. Controlled fermentation with extended maceration, stopped by grape brandy addition. |
| ABV | 20.2% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Portugal |
| Region | Douro Valley |
| Type | Fortified Wine |
| Grape Mix | Port Blend |
| Genres | Fine Wine, Vegan, Vegetarian |
| Vintage | 1996 |
| 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 | An excellent digestive wine which should be served at room temperature 18°C, or slightly chilled. A fabulous accompaniment to cheese, pastry, sweets, nuts, light puddings and cake. Ready to drink when bottled. |
| Press Comments | Wine Merchant Top 100, Highly Commended, 2022. IWC 2016: Silver Winner. Decanter 2016: Silver Winner. |