CACHET WINE

Porto Poças 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	
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%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	Port Blend
Genres	Fine Wine, Practising Organic
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, 2025.