Porto Poças Colheita 2001 Port



Code POCA210

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. To open, simply press upwards on the bottle (there should be room) and slide the bottom out.

Tasting Notes:

Medium tawny in appearance, with aromas of Hazelnut and dried fruit flavours, tinged with hints of vanilla. The palate is fresh and elegant, with caramel and cocoa notes and a long silky finish.

CACHET WINE

Specification	
Vinification	Made from grapes which are harvested manually from vines 40-60 years in age. Controlled fermentation with extended maceration, stopped by grape brandy addition. Aged in oak casks for a periof of no less than 7 years. During maturation, the wine mellows through oxidization, similarl to Old Port Wines, and presents characteristics that are unique from the particular harvest year.
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	2001
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.