



CACHET WINE

Porto Poças Colheita 2003 Port

Code POCA215

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:

A beautiful medium tawny colour, with aromas of hazelnut, chocolate and balsamic. On the palate, vanilla and cocoa complement a long silky finish.





CACHET WINE

Specification

| | |
|--------------------------|---|
| Vinification | Grapes selection in the field and harvested manually. Controlled fermentation with extended maceration, stopped by grape brandy addition. Aged in oak casks for a period of no less than 7 years. During maturation, the wine mellows through oxidization, similar 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 | 2003 |
| 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 | International Wine Challenge 2017: Silver Award |