



CACHET WINE

Porto Poças Late Bottled Vintage Port

Code POCA125

Poças make wines that other estates would love to make. This wine is richly decadent, full and with lovely tannin structure. Port wine issued from a lot of high quality in a single year, matured in oak vats and bottled between the 4th and the 6th spring after the harvest.

Tasting Notes:

Full red. Significant of ripe berry fruits. Full-bodied, yet elegant, with a very long mouth finish.





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Specification	
Vinification	Matured in wood for no less than 4 years, followed by a stage in the bottle until the moment of release.
ABV	19.5%
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	Vegan, Vegetarian
Vintage	2018
Style	Sweet
Body	Hearty, bold and robust
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, 2024. 90/100 points: Wine Advocate. 90/100 points Wine Enthusiast.