



# CACHET WINE

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## Porto Poças Late Bottled Vintage Port

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**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.

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**Tasting Notes:**

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

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Specification	
<b>Vinification</b>	Matured in wood for no less than 4 years, followed by a stage in the bottle until the moment of release.
<b>ABV</b>	19.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Portugal
<b>Region</b>	Douro Valley
<b>Type</b>	Fortified Wine
<b>Grape Mix</b>	25% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz, 20% Tinta Barroca, 10% Tinto Cão
<b>Genres</b>	Fine Wine, Practising Organic, Vegan
<b>Vintage</b>	2020
<b>Style</b>	Sweet
<b>Body</b>	Hearty, bold and robust
<b>Producer</b>	Poças
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.
<b>Press Comments</b>	Highly Commended - Wine Merchant Top 100, 2024. 90/100 points: Wine Advocate. 90/100 points Wine Enthusiast.