



CACHET WINE

Porto Poças Vintage Port 2009

Code POCA095

A Port only made on very exceptional years. Aged in oak barrels to mature, it is bottled without any filtration whatsoever, between the second and third year after the harvest. Vintage Ports will then mature in the bottle for many years and gradually achieve the outstanding style of a great wine.

Tasting Notes:

Full red. Very rich of ripe red fruits. Notes of rock-rose and violets. Full bodied and rich on the palate, showing a remarkable, long lasting and persistent finish.





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Specification	
Vinification	Matured in wooden vats, strictly controlled with successive tasting, until the approval by the IVDP.
ABV	20%
Size	75cl
Drinking Window	Drink now through to 2040
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	25% Touriga Nacional, 25%Touriga Franca, 2%Tinta Roriz, 2%Tinta Barroca, 1%Tinto Cão
Genres	Fine Wine, Practising Organic
Vintage	2009
Style	Sweet
Body	Rich and full flavoured
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.