



Poças 10 Years Old Tawny

PORT WINE

The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests throughout the years, matured in casks with about 625 litres of capacity

Serving Tips: Ideal as a dessert or convivial wine, it should be served at 17°C/63°F or slightly chilled. Splendid with cheeses, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:

10 Years Old Tawny

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

GRAPE VARIETIES:

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

VINE'S AGE:

20-40 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation, stopped by grape brandy addition

AGING:

A judicious blend of superior quality old Tawny Ports, matured in oak with about 625 litres of capacity

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Tawny

AROMA:

Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood

PALATE:

Full-bodied, irresistible and complex, with a long-lasting finish of dried plums

AWARDS

91 points Wine Enthusiast
90 points Wine Spectator
92 points For The Love of Port

ANALYSIS

ALCOHOL:

19,98 % VOL.

REDUCING SUGAR:

122,00 g/L

TOTAL ACIDITY:

3,75 g/L as Tartaric Acid

PH:

3,46

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,30 x 17,80 x 32,00

WEIGHT (GROSS / NET):

(Kg) 7,90 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085010059

TARIFF CODE:

2204218990

ITF:

35601085050100