



# Poças 40 Years Old Tawny

## PORT WINE

This exquisite Port made from carefully selected wines matured in oak casks, impresses by its remarkable bouquet. This style truly demonstrates the outstanding quality of aged Tawnies, real rarities in the world of fortified wines

*Serving Tips: Excellent digestive wine, it should be served at 18°C/64°F or slightly chilled. Splendid dessert wine, it is the perfect ending for a gourmet meal. Ready to drink when bottled*

### TECHNICAL SHEET

**QUALITY:**

40 Years Old Tawny Port

**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:**

40-60 Years

**TYPE OF SOIL:**

Schist

**HARVEST:**

Grapes selection in the field and harvested manually

**VINIFICATION:**

Controlled fermentation with extended maceration, stopped by grape brandy addition

**AGING:**

A judicious blend of superior quality old Tawny Ports, matured in barrels with about 550 litres of capacity

**DATE OF BOTTLING:**

Bottled according to demand

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Amber with greenish tonalities

**AROMA:**

Intense aromas of dried fruits and refined smoky flavours

**PALATE:**

Round and dense in mouth, rich in dried fruits, with a superb long-lasting finish

### AWARDS

91 pontos Wine Enthusiast  
95 points Wine Spectator  
94 points For The Love of Port

### ANALYSIS

**ALCOHOL:**

19,82 % VOL.

**REDUCING SUGAR:**

130,00 g/L

**TOTAL ACIDITY:**

4,98 g/L as Tartaric Acid

**PH:**

3,31

### LOGISTICAL INFORMATION

(CS6)

**DIMENSIONS (W X L X H):**

(cm) 25,00 x 31,00 x 32,00

**WEIGHT (GROSS/NET):**

(Kg) 11,18 / 4,60

**VOLUME:**

(cm) 4,50

**PALETTE (LAYERS / BOXES PER LAYER):**

5 / 11

**EAN:**

5601085010165

**TARIFF CODE:**

2204218990

**ITF:**

35601085160106