



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 wood, equalling an average age of 20 years

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:
20 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:
40-60 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), having an average age of 20 Years Old

WINEMAKER:
André Pimentel Barbosa

TECHNICAL DIRECTOR:
Jorge Manuel Pintão

ANALYSIS

ALCOHOL:
19,50 % VOL.

REDUCING SUGAR:
133,00 g/L

TOTAL ACIDITY:
4,78 g/L as Tartaric Acid

PH:
3,31

LOGISTICAL INFORMATION (CS2)

DIMENSIONS (W x L x H):
(cm) 30,40 x 21,70 x 20,80

WEIGHT (GROSS / NET):
(Kg) 1,53 / 4,74

VOLUME:
(cm) 1,50

PALETTE (LAYERS / BOXES PER LAYER):
7 / 11

EAN:
5601085003242

TARIFF CODE:
2204218990

ITF:
15601085003249

TASTING NOTES

COLOUR:
Golden yellowish brown to amber

AROMA:
Elegant and delicate aromas of dried fruits

PALATE:
Refined and harmonious, with a long-lasting finish

AWARDS

90 points Wine Enthusiast
93 points Wine Spectator
94 points For The Love of Port

DATE OF BOTTLING:
Bottling according to demand