



## POÇAS 10 YEARS OLD TAWNY COLLECTOR'S EDITION 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 wood, equalling an average age of 10 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:**  
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), having an average age of 10 Years Old

**DATE OF BOTTLING:**  
Bottling according to demand

**WINEMAKER:**  
Jorge Manuel Pintão  
André Pimentel Barbosa

### ANALYSIS

**ALCOHOL:**  
19,98 % VOL.

**REDUCING SUGAR:**  
122,00 g/L

**TOTAL ACIDITY:**  
3,75 g/L as Tartaric Acid

**PH:**  
3,46

### LOGISTICAL INFORMATION (CS6)

**DIMENSIONS (W x L x H):**  
(cm) 28,60 x 40,30 x 30,40

**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

### 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



## POÇAS 20 YEARS OLD TAWNY COLLECTOR'S EDITION 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 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

**DATE OF BOTTLING:**  
Bottling according to demand

**WINEMAKER:**  
Jorge Manuel Pintão  
André Pimentel Barbosa

### 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

**IIF:**  
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

## POÇAS SPECIAL RESERVE TAWNY COLLECTOR'S EDITION PORT WINE

A judicious blend of superior quality Tawny Ports matured in wood, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve

Serving tips: Serve at 17°C/63°F or slightly chilled. Excellent as a dessert wine, it is a perfect match for cheese, pastry, sweets, nuts and dried fruits. Ready to drink when bottled

### TECHNICAL SHEET

**QUALITY:**  
Reserve 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:**  
20-40 Years

**TYPE OF SOIL:**  
Schist

**HARVEST:**  
Grapes selection in the field and harvested manually

**VINIFICATION:**  
Controlled fermentation with maceration, stopped by grape brandy addition

**AGING:**  
In oak casks for a minimum of 7 years

**DATE OF BOTTLING:**  
Bottling according to demand

**WINEMAKER:**  
Jorge Manuel Pintão  
André Pimentel Barbosa

### ANALYSIS

**ALCOHOL:**  
19,60 % VOL.

**REDUCING SUGAR:**  
115,00 g/L

**TOTAL ACIDITY:**  
3,50 g/L as Tartaric Acid

**PH:**  
3,51

### LOGISTICAL INFORMATION (CS2)

**DIMENSIONS (W x L x H):**  
(cm) 28,70 x 14,70 x 30,40

**WEIGHT (GROSS/NET):**  
(Kg) 7,90 / 4,60

**VOLUME:**  
(cm) 4,50

**PALETTE (LAYERS / BOXES PER LAYER):**  
5 / 16

**EAN:**  
5601085010080

**TARIFF CODE:**  
2204218990

**ITF:**  
35601085080107



### TASTING NOTES

**COLOUR:**  
Tawny with brownish shades

**AROMA:**  
Elegant, with scents of dried fruits, smoke and vanilla

**PALATE:**  
Full bodied and bright, with a long-lasting finish

### AWARDS

89 points Wine Enthusiast  
88 points Wine Spectator  
87 points For The Love of Port