



Poças 30 Years 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:

30 Years 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 oak with about 625 litres of capacity

DATE OF BOTTLING:

Bottled according to demand

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Golden yellowish brown to amber

AROMA:

Intense and concentrated with honey and dried fruits flavours

PALATE:

Concentrated and smooth, showing a good balance between sweetness and typical acidity associated with aged Tawnies. An involving wine with a long-lasting finish

AWARDS

94 points Robert Parker
93 points Wine Enthusiast
94 points Wine Spectator
94 points For The Love of Port

ANALYSIS

ALCOHOL:

19,88 % VOL.

REDUCING SUGAR:

134,00 g/L

TOTAL ACIDITY:

4,90 g/L as Tartaric Acid

PH:

3,30

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 25,00 x 31,00 x 33,00

WEIGHT (GROSS/NET):

(Kg) 11,18 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 11

EAN:

5601085010158

ITF:

35601085150107

TARIFF CODE:

2204218990