

Poças Colheita Tawny 1950

PORT WINE

An exceptionally high-quality Port wine from a single harvest, aged in oak casks for seventy-five years. Throughout this process, its youthful, fresh and fruity aromas evolve into a richer, more complex and elegant bouquet, beautifully integrated with a velvety texture and a long, persistent finish. It reflects the outstanding quality and unique character of old Tawny Ports, true rarities in the world of fortified wines.

Serving Tips: An excellent digestif, it pairs beautifully with a variety of cheeses, desserts, chocolates and nuts. Serve at 14°C / 57°F or slightly chilled. Once bottled, this wine is ready to drink and will retain its qualities unchanged.

TECHNICAL SHEET

QUALITY:
Tawny sweet

ORIGIN:
Portugal - Douro Valley

SUB-REGION:
Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

GRAPE VARITIES:
Field blend

VINE'S AGE:
40-60 Years

TYPE OF SOIL:
Schist

HARVEST:
Grape selection in the field and harvested manually

VINIFICATION:
Temperature controlled fermentation, stopped by grape brandy addition

AGING:
Carefully aged for more than 75 years in oak casks.

DATE OF BOTTLING:
Bottling according to demand.

WINEMAKER:
André Pimentel Barbosa

TASTING NOTES

COLOUR:
Amber with greenish hues.

AROMA:
A remarkably rich nose, with pronounced notes of dried fruits, walnut and hazelnut.

PALATE:
Exceptionally intense, displaying vibrant balance, great depth and a remarkably enveloping mouthfeel.

ANALYSIS

ALCOHOL:
20,40 % VOL.

REDUCING SUGAR:
164,00 g/L

TOTAL ACIDITY:
6,32 g/L as Tartaric Acid

PH:
3,67

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POÇAS
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