



Poças 20 Years Old 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 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

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

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

(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:

5601085010066

TARIFF CODE:

2204218990

ITF:

35601085060116