



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 through out the years, matured in wood, equalling an average age of 20 years.

WINE ENTHUSIAST
91 pts. "Editor's Choice"

89 pts. Wine Spectator

Decanter
★★★★★
HIGHLY RECOMMENDED



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SERVING TIPS

Excellent digestive wine, it should be served at room temperature (17°C/63°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.

TECHNICAL SHEET

QUALITY	20 Years Old Tawny Porto
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 are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, 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	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

TASTING NOTES

COLOR	Golden yellowish brown to amber.
AROMA	Elegant and delicate aromas of dried fruits.
PALATE	Refined and harmonious, with a long lasting finish.

ANALYSIS

ALCOHOL	20,13 % VOL.
REDUCING SUGAR	113,20 g/L
TOTAL ACIDITY	4.64 g/L as Tartaric Acid
PH	3.40