



# 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 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:**

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 with about 625 litres of capacity

**DATE OF BOTTLING:**

Bottling according to demand

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### 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

### 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:**

5601085010066

**TARIFF CODE:**

2204218990

**ITF:**

35601085060116