HOUSE OF TOWNEND

Pocas 2024 Vintage Port 6 x 75cl

Price	£159.00
Code	POCA485

The arrival of the 2024 vintage is an occasion worth celebrating. After seven years since the last general declaration, the leading Port houses have once again recognised a harvest of exceptional quality. We are delighted to offer the new release from Poças, a Portuguese family house whose distinctive character brings another dimension to this exciting vintage. Made entirely from old vines in the Cima Corgo, aged between 40 and 60 years and rooted in schist soils, its 2024 combines intense fruit with delicate floral aromas, elegant tannins and a beautifully persistent finish.

Tasting Notes:

Deep ruby in colour, with an intensely aromatic bouquet of red forest fruits and delicate fl oral notes. The palate combines excellent fruit intensity with freshness and balance, supported by elegant tannins. A long, enveloping finish carries the floral character through beautifully.



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Specification	
Vinification	Controlled fermentation with prolonged maceration, interrupted by the addition of wine spirit
ABV	19%
Size	75cl
Drinking Window	Drink from 2034 through to 2070
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grapes	Old Vines-Field Blend
Genres	En Primeur, Fine Wine, Organic
Vintage	2024
Style	Sweet
Body	Rich and full flavoured
Producer	Poças
Producer Overview	In 1918, a few months before the Armistice, Manoel Domingues Poças Júnior, who had been born in the heart of the Port Wine hustle and bustle, decided to establish his own company.
Closure Type	Cork
Food Matches	Ideal as a dessert or convivial wine, superb with high quality cheeses like Stilton and Roquefort, and also dark chocolate. Serve at 18ºC/64ºF. Prior decanting and careful serving are recommended.
Press Comments	95 points, Wine Enthusiast: "This is an inky and muscular block of fruit and savory tones right now, with blackberry compote, cassis, and dried black cherries studded with black tea, Kalamata olive, leather, and a pop of violets. Fine tannins and good, polished acidity bode very well for the future. Give it plenty of time to chisel out more finesse. Best from 2035 on." Julia Harding, JancisRobinson.com, 17.5 points: "Black from core to rim. Smells ripe, sweet and voluptuous, packed with rich black and blue fruit and laced with sweet baking spice. All that richness in the mouth, too, but balanced by firm, chewy tannins. **Read more online**