



HOUSE OF TOWNEND

Poças Branco, Manoel Poças

Price £13.99
Code POCA405

A wine made from white indigenous Douro varieties source from the highest zones (600 meters) in Quinta de Vale de Cavalos to assure freshness, on a transition between granite and schist soil. The ageing in second year French “Allier” oak casks gives this wine complexity and structure

Tasting Notes:

On the nose this wine is floral, with citric and yellow stone fruit notes. On the palate it is very involving in the mouth, with well-integrated wood where the notes of yellow stone fruit reappear





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| Specification | |
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| Vinification | Grape selection is done in the field and harvested manually from vines aged 10-20 years old. The wine is aged: 30% matures for 6 months in second year French "Allier" oak casks with 300 litres, with "batônnage" of fine lees. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Portugal |
| Region | Douro Valley |
| Area | Numão |
| Type | White Wine |
| Grape Mix | 25% Códèga, 25% Rabigato, 25% Gouveio, 25% Viosinho |
| Genres | Practising Organic, Vegan |
| Vintage | 2025 |
| Body | Rich, round 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 | Goes specially well with grouper "massada" (pasta), seafood rice, bacalhau à brás (crumbled codfish, potatoes and eggs), asparagus risotto |
| Press Comments | Highly Commended - Wine Merchant Top 100, 2024. |