HOUSE OF TOWNEND

Poças Fora da Série Bonificador Tawny Port

Price	£59.99
Code	POCA430

A limited edition that combines the spirit of innovation of the “Fora da Série” with the history and art of the making of a Port Wine blend.

Tasting Notes:

Dark amber colour, aromas of dried fruit, cocoa with subtle and complex spicy notes. On tasting, the aromas develop and evolve - with notable balance and freshness. Long lasting and persistent finish.



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Specification	
Vinification	Produced from vine's aged 40 - 60 years. The soil composition is predominantly schist. Schist is resistant to weathering, retains heat well and has good drainage. In search of water, the vines roots descend into schist's rocky layers, allowing the vine roots to penetrate the cracks down as far as seven or eight meters deep. On the way, the roots absorb lots of minerals, which is known to give low yields of small grapes with thick skins and a high concentration of flavour, colour, acidity and tannins. Grapes are harvested by hand before temperature controlled fermentation halted by the addition of grape brandy.
ABV	20%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro
Type	Fortified Wine
Grape Mix	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
Genres	Fine Wine, Practising Organic
Vintage	NV
Style	Sweet
Body	Elegant, refined and supple
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	Drink with Crème brûlée or Apple Strudel
Press Comments	Henry Jeffreys, Port special 2025: "Special wood-aged port used to add depth and complexity to the 20 year old tawny. Only one barrel has been bottled. Orange peel, very fine, precise and intense, laser-like focus in flavour and massive intensity. Almonds on the finish. Really superb."