



## HOUSE OF TOWNEND

### Poças Fora da Série Orange Wine

**Price** £27.50  
**Code** POCA355

A delicious orange wine with notes of acacia, orange peel, peach and sultana. It is refreshing in the mouth, with a long and harmonious finish.

#### Tasting Notes:

Amber and bright, due to the skin maceration, medium intensity with a beautiful aromatic profile on the bouquet. There are notes of acacia, orange peel, peach and sultana. It is refreshing in the mouth, with a long and harmonious finish.





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Specification	
<b>Vinification</b>	Fermentation in 300-litre barrels and aged sur lees with bâtonnage
<b>ABV</b>	11.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	Portugal
<b>Region</b>	Douro
<b>Area</b>	Sabrosa, Murça e Numão
<b>Type</b>	Orange Wine
<b>Grape Mix</b>	100% Arinto
<b>Genres</b>	Fine Wine, Practising Organic, Vegan
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Poças
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A great transition between white and red wines, Orange wines are also excellent with fully flavoured dishes, be that North African food, curries or Asian Pacific Rim.
<b>Press Comments</b>	Wine Merchant Top 100, Highly Commended, 2025. Anton Moiseenko, Wine Drinker, 2024: "Skin-macerated Arinto and Côdega grapes are matured in old French 300 litre oak casks with bâtonnage for 8 months. Gives light, medium-bodied wine with no perceivable tannins and a very nice freshness." Jamie Goode, Wine Anorak, 2022. "11.5%. This is a blend of Arinto and Codega. It's really aromatic with lovely lemon, mandarin and apricot notes as well as a hint of table grape and almond. The palate is bright and exotic with just a touch of structure, and lovely rounded fruit complemented by some fresh lemony acidity. Such a detailed wine, finishing with a twist of aniseed. <a href="#">Read more online</a>