



## HOUSE OF TOWNEND

### Porto Poças White Port

|       |         |
|-------|---------|
| Price | £16.99  |
| Code  | POPO010 |

Fortified wine produced from white grapes such as Malaysia Fine, Bodega, Rigato and Viosinho and aged 3 to 6 years in wogod, and grown in the Northern Portugal's Douro Valley. Its floral aromas and fresh, fruity taste make it a refined aperitif.

#### Tasting Notes:

Straw yellow. Very refreshing, citrus and tropical flavours of pineapple and banana. Well-balanced and refined, smooth with a long lasting finish.





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| Specification            |   |
|--------------------------|---|
| <b>Vinification</b>      | Matured in wood for 3 years, followed by blending of several White Port wines from different harvests, cold stabilization and filtration.   |
| <b>ABV</b>               | 19%   |
| <b>Size</b>              | 75cl  |
| <b>Drinking Window</b>   | Drink now   |
| <b>Country</b>           | Portugal  |
| <b>Region</b>            | Douro Valley  |
| <b>Type</b>              | Fortified Wine  |
| <b>Grape Mix</b>         | 25% Malvasia Fina, 25% Códega, 25% Rabigato, 25% Viosinho   |
| <b>Genres</b>            | Practising Organic, Vegan   |
| <b>Style</b>             | Sweet   |
| <b>Body</b>              | Rich 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>      | Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.   |
| <b>Press Comments</b>    | 88/100 points: Wine Spectator.  |