



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Pocas 2018 Vintage Port

Price £46.49
Code POCA375

Pocas Vintage 2018 is the most pure and perfect translation of how special this year was, and still is, for the Pocas family, as they celebrated their first 100 years! This wine symbolizes the memories, stories and strong relationships that are integral to a successful family business. They are the reason why family businesses succeed over so many generations. This Special Collector's Edition Vintage Port, with a unique design, carries the names of the family and long-standing friends and clients, who participated in the collaborative "lagarada" celebrating the 100th anniversary of the company.

Tasting Notes:

Very deep ruby in colour. There is superlative aromatic intensity, with a predominance of bramble, currant and raspberry jam on the bouquet. The palate is elegant and silky, with great fruity intensity, supported by fresh and firm tannins. The concentration of fruit from the old vines, around 60 years old, is very evident, combining the elegance of Touriga Nacional and the unique structure of Touriga Franca. The finish is intense yet floral, a perfect combination of dried flowers, ripe fruit intensity and a dash of cocoa.





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Specification	
Vinification	Controlled fermentation with extended maceration, stopped by grape brandy addition. Matured in wooden vats, strictly controlled with successive tasting, until the approval by the IVDP
ABV	20%
Size	75cl
Drinking Window	Drink from 2028 through to 2060
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	Field blend of 85% Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca and 15% of an additional 16 different varieties
Genres	Vegan, Vegetarian
Vintage	2018
Style	Sweet
Body	Rich and full flavoured
Producer	Poças Júnior
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 18°C/64°F. Prior decanting and careful serving are recommended.
Press Comments	Deep purple, with an expressive, peppery, floral (dried rose) nose and palate, assertive tannins and fresh acidity to the attack, becoming creamier, with velvety, milk chocolate-edged red and black fruits – mulberry, raspberry, black berry – going through. Sumptuous, but with good tannin underpinning, freshness and persistence. Finishes long, fine, well-focused. Lovely intensity. On day two, violets bring heady lift to nose and palate and the tannins seem better integrated, making for a long, seamless palate – velvety, without detracting at all from its lovely vein of acidity or subtle mineral nuances. Read more online