

FAMILY WINE MERCHANTS SINCE 1906

Porto Poças Colheita 2008 Port

 Price
 £41.99

 Code
 POCA220

The Colheita is a high quality Port from a single harvest, aged in oak casks for at least 7 years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long lasting finish.

Tasting Notes:

Medium tawny in appearance, with aromas of hazelnut and dried fruit flavours, tinged with hints of vanilla. The palate is fresh and elegant, with caramel and cocoa notes and a long silky finish.





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Vinification Grapes selection in the field and harvested manually. Controlled fermentation with extended maceration, stopped by grape brandy addition. Aged in oak casks for a period of no less than 7 years. During muturation, the wine mellows through oxidization, similar to Old Port Wines, and presents characteristics that are unique from the particular harvest year ABV 19.8% Size 75d Drinking Window Drink now Country Portugal Region Douro Valley Type Fortiffied Wine Grape Mix Port Blend Genres Vegan, Vegetarian Vintage 2008 Style Sweet Body Elegant, refined and supple Producer Poças Júnior Producer Overview In 1918, a few months before the Armistics, 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 An excellent digestive wine which should be served at room temperature 18°C, or slightly chilled. A fabulous accompaniment to cheese, pastry, sweets, nuts, light puddings and cake. Ready to drink when bottled.	Specification	
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Press Comments 92 points - Robert Parker.	Food Matches	slightly chilled. A fabulous accompaniment to cheese, pastry, sweets, nuts, light
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