



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Coroa d'Ouro Tinto

Usual Price	£11.99
Discount Price (inc. VAT)	£10.99
Code	CORO040

Made from indigineous Portuguese Port Grape varieties such as Tinto Roriz, Tinta Francesca etc., this wine is made by the talented Manoel Poças, in partnership with the mighty Chateau Angelus of St Emilion (name dropper!). Expect refined elegant dark fruits, layered minerality and freshness, a very high degree of polish and subtlety as well as a spicy long finish. Could easily match against Bordeaux reds at twice the price!

Tasting Notes:

Ruby with a dark core. Clean and fruity notes, with layers of mulled black berry, cherry stone and a wonderfully crunchy, classy baked cherry pie, balanced on a nerve edge of freshness and refined brooding power.... Full-bodied, aromatic and elegant. Oh so very, very good!





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	A blend of several key red grapes - Tinto Roriz, Tinta Fracesca, Touriga Nacional etc, which are all used for Port wine production. The grapes are selected in the field and harvested manually from steep terraced vineyard plots in the Upper Douro river basin. The grapes are destemmed, and transferred into Temperature controlled fermentation tanks, where the ferment starts. There is extended maceration in tank, with daily pumpovers. The wine is finished in French oak and tank on lees, with 20% second year French oak. After 6 months the wine is racked into tank for settling before filtration and bottling. "Allier" oak casks.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Type	Red Wine
Grape Mix	30% Touriga Nacional, 30% Touriga Franca, 20% Tinta Roriz, 20% Tinta Barroca
Vintage	2022
Body	Soft, fruity and smooth
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	Lovely with roast lamb, lighter game dishes and decent roast pork.
Press Comments	Wine Merchant Top 100, Highly Commended, 2022. Recommended Douro Reds, Decanter, January 2023: "Ripe blackberry, elegant earthy aromas, ripe fruit with succulent tannins. An attractive, fruit-forward wine". Tom Surgey, Wine Writer, Instagram, Feb 2023: "Yummy, juicy, rich Douro red... absolutely belting chicken wine."