



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Poças Fora da Série Bonificador Tawny Port

Price £59.99
Code POCA430

A limited edition that combines the spirit of innovation of the “Fora da Série” with the history and art of the making of a Port Wine blend.

Tasting Notes:

Dark amber colour, aromas of dried fruit, cocoa with subtle and complex spicy notes. On tasting, the aromas develop and evolve - with notable balance and freshness. Long lasting and persistent finish.





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Specification

Vinification Produced from vine's aged 40 - 60 years. The soil composition is predominantly schist. Schist is resistant to weathering, retains heat well and has good drainage. In search of water, the vines roots descend into schist's rocky layers, allowing the vine roots to penetrate the cracks down as far as seven or eight meters deep. On the way, the roots absorb lots of minerals, which is known to give low yields of small grapes with thick skins and a high concentration of flavour, colour, acidity and tannins. Grapes are harvested by hand before temperature controlled fermentation halted by the addition of grape brandy.

ABV 20.2%

Size 75cl

Drinking Window Drink now

Country Portugal

Region Douro

Type Fortified Wine

Grape Mix Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

Vintage NV

Style Sweet

Body Elegant, refined and supple

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 Drink with Crème brûlée or Apple Strudel