



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Porto Poças Colheita 2001

Port

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| Price | £46.49 |
| Code | POCA210 |

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. To open, simply press upwards on the bottle (there should be room) and slide the bottom out.

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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| Specification | |
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| Vinification | Made from grapes which are harvested manually from vines 40-60 years in age. Controlled fermentation with extended maceration, stopped by grape brandy addition. Aged in oak casks for a period of no less than 7 years. During maturation, the wine mellows through oxidization, similar to Old Port Wines, and presents characteristics that are unique from the particular harvest year. |
| ABV | 20.2% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Portugal |
| Region | Douro Valley |
| Type | Fortified Wine |
| Grape Mix | Port Blend |
| Genres | Vegan, Vegetarian |
| Vintage | 2001 |
| Style | Sweet |
| Body | Elegant, refined and supple |
| 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 | 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. |