



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Porto Poças White Port

Price £15.69
Code POPO010

Fortified wine produced from white grapes such as Malaysia Fine, Bodega, Rigato and Viosinho and aged 3 to 6 years in wogod, and grown in the Northern Portugal's Douro Valley. Its floral aromas and fresh, fruity taste make it a refined aperitif.

Tasting Notes:

Straw yellow. Very refreshing, citrus and tropical flavours of pineapple and banana. Well-balanced and refined, smooth with a long lasting finish.





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| Specification | |
|--------------------------|---|
| Vinification | Matured in wood for 3 years, followed by blending of several White Port wines from different harvests, cold stabilization and filtration. |
| ABV | 19% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Portugal |
| Region | Douro Valley |
| Type | Fortified Wine |
| Grape Mix | 25% Malvasia Fina, 25% Códèga, 25% Rabigato, 25% Viosinho |
| Genres | Vegan, Vegetarian |
| Style | Sweet |
| Body | Rich and full flavoured |
| 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 | Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart. |
| Press Comments | 88/100 points: Wine Spectator. |