



10 Years Old Tawny

PORT WINE

The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 10 years.



90 pts. **WS**

91 POINTS **WE**

92 For The Love Of **PORT**

SERVING TIPS

Ideal as a dessert or convivial wine, it should be served at room temperature (17°C/63°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.



20 Years Old Tawny

PORT WINE

The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 20 years.



93 pts. **Wine Spectator**

94 For The Love Of **PORT**

SERVING TIPS

Excellent digestive wine, it should be served at room temperature (18°C/63°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.



30 Years Old Tawny

PORT WINE

The House of Poças is proud to offer this Port, a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 30 years.



94 For The Love Of **PORT**

94 pts. **Wine Spectator**

SERVING TIPS

Excellent digestive wine, it should be served at room temperature (18°C/64°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.

TECHNICAL SHEET

QUALITY	10 Years Old Tawny Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Tabuaço; Ervedosa do Douro (Cima Corgo); Numão (Douro Superior)
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	20-40 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, stopped by grape brandy addition.
AGING	A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 10 Years Old.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues
TASTING NOTES	
COLOR	Tawny.
AROMA	Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood.
PALATE	Full-bodied, irresistible and complex, with a long lasting finish of dried plums.
ANALYSIS	
REDUCING SUGAR	120,00 g/L
TOTAL ACIDITY	3,84 g/L as Tartaric Acid
PH	3,45

TECHNICAL SHEET

QUALITY	20 Years Old Tawny Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Tabuaço; Ervedosa do Douro (Cima Corgo); Numão (Douro Superior)
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	40-60 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, stopped by grape brandy addition.
AGING	A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 20 Years Old.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / André Pimentel Barbosa
TASTING NOTES	
COLOR	Golden yellowish brown to amber.
AROMA	Elegant and delicate aromas of dried fruits.
PALATE	Refined and harmonious, with a long lasting finish.
ANALYSIS	
REDUCING SUGAR	131,00 g/L
TOTAL ACIDITY	4,54 g/L as Tartaric Acid
PH	3,29

TECHNICAL SHEET

QUALITY	30 Years Old Tawny Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Tabuaço; Ervedosa do Douro (Cima Corgo); Numão (Douro Superior)
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	40-60 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, stopped by grape brandy addition.
AGING	A judicious blend of superior quality old Tawny Ports (matured in oak), having an average age of 30 Years Old.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / André Pimentel Barbosa
TASTING NOTES	
COLOR	Golden yellowish brown to amber.
AROMA	Intense and concentrated with honey and dried fruits flavours.
PALATE	Concentrated and smooth, showing a good balance between sweetness and typical acidity associated with aged Tawnies. An involving wine with a long lasting finish.
ANALYSIS	
REDUCING SUGAR	113,00 g/L
TOTAL ACIDITY	4,94 g/L as Tartaric Acid
PH	3,39