

POÇAS 1918  
VERY OLD TAWNY PORT



*In nineteen-eighteen, the Poças family came together and founded the  
Poças Port Wine Company.*

*One hundred years later both family and business continue to flourish.*

*Our cellars hold the memories of wines from past times.*

*Aged wines that have something to teach the younger ones.*

*Aged wines that are the pathway to excellence.*

*We have barrels from the days of our great-grandfather Manoel,  
patiently waiting their turn to be filled.*

*The time has come for us to reach out to the world.*

*To raise our glasses and celebrate a little more of our history.*

*To reveal and share a tribute.*

*A wine has arrived that originates from the distant past, from within  
the heart of the family: closely guarded, drop by drop, a taste refined  
over many years, an aroma that grows day after day, with knowledge  
applied with patience and care, and the hand of experience  
tendered with love; a singular wine has been reborn.*

*A wine that is both delicate and vigorous, a century old, passed down  
through the ages, with the intense aroma of a legacy.*

*Aged in its original barrel, to be enjoyed by the eternally youthful,  
the lovers of wine.*

TO COMMEMORATE THE  
CENTENARY OF POÇAS 1918-2018

[www.pocas.pt](http://www.pocas.pt)

# POÇAS 1918 VERY OLD TAWNY PORT



Poças 1918 is a Very Old Port Wine, specially bottled to celebrate the 100 years and to honour the region. It presents the fascinating complexity, texture and personality of very old Port Wines. Created from the careful selection of the oldest Port Wines stored for years at Quinta das Quartas. A smooth wine, with a slightly creamy texture, due to its age, fresh and balanced.

An unique blend, prepared by our winemakers Jorge Manuel Pintão and André Pimentel Barbosa, only bottled according to demand.



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## TECHNICAL SHEET

### TASTING NOTES

#### COLOUR:

Beautiful deep color with a slight greenish edge

#### AROMA:

Great complexity and refinement on the nose. Intense layers of aromas (molasses, spices, dry fruits and tobacco)

#### PALATE:

Perfect balance between acidity and sweetness in a creamy and concentrated palate leading us to a remarkable very long and persistent finish

### ANALYSIS

#### ALCOHOL:

20,65 % VOL.

#### REDUCING SUGAR:

215,40 g/L

#### TOTAL ACIDITY:

5,86 g/L as Tartaric Acid

#### PH:

3,46

#### PRODUCTION:

100 numbered bottles

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## ABOUT THE PACKAGING

An ancient liquor box, belonging to Manoel Poças, has inspired his great-grandchildren – as assumed by Pedro Pintão – to look back and embody the beautiful package prepared for the new very old wine, whose baptism was blessed by the year of foundation: 1918.

The decanters were produced by [Vista Alegre](#)®, the wooden box was made by [WoodScience](#), the brass pieces were produced by [Topázio](#)® and [Studio Fernando Gutierrez](#)® was in charge of the design.

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## WHAT THEY SAY ABOUT THIS WINE

**SARAH AHMED – THE WINE DETECTIVE,**

“Tightly wound but lifted on the nose, Poças 1918 Very Old Tawny Port tempts you with amaretto and toasted coconut notes, which follow through on a sumptuous palate, together with rich, moist fruit cake choc-ful of citrus peel, almonds and dates. With seamless, integrated acidity, it doesn’t overplay its hand. Beautifully balanced, long and involving, the finish doesn’t miss a beat. Utterly moreish. Shame it is a less-ish wine – just 100 bottles were made. Given availability and price, I felt lucky to have tasted it.”

**REVISTA GRANDES ESCOLHAS, 19,5 / 20 pts**

“Greenish in color when shaking the glass, classic old tawny aroma, very concentrated in the tertiary aromas with box notes of cigars, waxes, pharmacy notes and liqueurs, a lot of dried fruit, jams and figs in syrup. Glycerinated in the mouth, beautiful acidity giving freshness, very rich, one of those wines in permanent discovery throughout the tasting. A monument.”

**MARK SQUIRES – ROBERT PARKER WINE ADVOCATE, 97 / 100 pts**

“Smooth, almost a bit creamy, this is very fresh and balanced. It has a youthful demeanor in some ways but also that fine concentration old tawnies acquire from long aging in the barrel. It's not overly intense up front, but then you notice the serious grip on the finish. It becomes more complex as it sits, acquiring the acidity of old tawnies and those molasses nuances. This is pretty terrific. After all this time in barrel, these age indefinitely if the cork does not fail”

