



# HOUSE OF TOWNEND

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## Porto Poças 30 Year Old Tawny Port

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|----------------------------------|---------|
| <b>Usual Price</b>               | £79.99  |
| <b>Discount Price (inc. VAT)</b> | £62.00  |
| <b>Code</b>                      | POCA140 |

A rare Port. Sought after and decadent, this is a wine that aged gently and quietly in barrel for 30 years before bottling. A blend of Roriz, Francesca, Nacional grapes with a softness that is almost beguiling.

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### Tasting Notes:

Golden yellowish brown to amber. Intense and concentrated with honey and dried fruits flavours. Concentrated and smooth, showing a good balance between sweetness and typical acidity associated with aged Tawnies. An involving wine with a long lasting finish.

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| Specification     |   |
|-------------------|---|
| ABV               | 20%   |
| Size              | 75cl  |
| Drinking Window   | Drink now   |
| Country           | Portugal  |
| Region            | Douro Valley  |
| Type              | Fortified Wine  |
| Grape Mix         | 25% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz, 20% Tinta Barroca, 10% Tinto Cão   |
| Genres            | Fine Wine, Practising Organic, Vegan  |
| 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      | Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.   |
| Press Comments    | Gold Medal - Decanter World Wine Awards 2017. 94/100 points: Wine Spectator. 93/100 points: Wine Enthusiast. Silver Medal - Sommelier Wine Awards 2020.                             |