

FONSECA PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

10 YEAR OLD TAWNY



DETAILS OF PRODUCTION

During the January following each vintage, Fonseca sets aside a reserve of very concentrated, powerful vintage quality red ports, selected primarily from the firm's own quintas and judged according to their ageing potential. These are placed in cask and cellared. Tawny ports of age are blended across several vintages to maintain quality and continuity of style, and thus show an "apparent", or average, age on the label rather than a vintage date.

As tawny ports age, they grow lighter in colour, as they throw their deposit in the cask rather than in the bottle. Moreover, Fonseca cellars its aged tawnies in the Douro rather than in Vila Nova de Gaia; the considerable difference in heat and humidity between these two areas lends Fonseca's tawny ports of age a very distinctive "baked" richness reminiscent of butterscotch.

TASTING NOTES

Russet color with brilliant crimson highlights and a fragrant, ripe-fruit bouquet. Its smooth, silky texture and subtle oak nuances are balanced by a fresh acidity and tannic 'grip' that culminate in a long, elegant finish.

HOW TO SERVE

Chill to just below cellar temperature (about 10°C). In summer, serve at the end of the meal as a refreshing alternative or try as one of the few dessert wines to match chocolate

"Rich, structured and elegant, featuring luxuriantly spiced flavors of dark plum, chocolate and blackberry pie. The svelte finish is creamy, with plenty of mineral notes and a hint of pepper."

ROGER VOSS, THE WINE ENTHUSIAST, APRIL 2015
FONSECA 10 YEAR OLD TAWNY

www.fonseca.pt

VINTAGE
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STYLE
Port
BLEND OF GRAPES
Touriga Nacional
Touriga Francesa
Tinta Roriz
Tinta Barroca
Tinta Cão
Tinta Amarela
WINEMAKER
David Guimaraens
ALCOHOL
20%
RESIDUAL SUGAR
98g/l

