

FONSECA PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine/shippers since
1858

20 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

Deep amber colour with russet highlights. The bouquet's complex marriage of ripe, plummy fruit, warm cinnamon and butterscotch notes and subtle oak nuances are confirmed on the palate, which is full and voluminous, with a velvety texture carrying into a long, elegant finish.

HOW TO SERVE

Consider a homemade terrine or paté, an aged Pecorino, a Comté or a good farmhouse cheddar. For the sweeter tooth, pecan pie, almond and caramel ice-cream, or for the slightly more left of field - wild strawberries

"Very deep colour. Restrained, underlying fruit nose, brooding yet ripe: not giving away much. Soft and ripe initially with big structured tannins building in the mouth, and leading to a massive peacock's tail of a finish. Still not showing to its full potential; needs five more years in bottle and will be very fine. 96 points"

RICHARD MAYSON, DECANTER, AUGUST 2017
FONSECA 20 YEAR OLD TAWNY

www.fonseca.pt

VINTAGE
-
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

