

FONSECA PORT, DOURO VALLEY, PORTUGAL

**MENTZENDORFF**  
*wine shippers since*  
**1858**

## 40 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

Olive ochre in colour with a nose of incredible power and density. Spicy smells of clove, cinnamon, nutmeg and licorice, warm roasted coffee smells, and an intense nuttiness reminiscent of walnut and hazel aromas. An incredible, lengthy finish leaving a mouthful of lasting, mellow, spicy flavors and a persistent impression of fine seasoned oak.

### HOW TO SERVE

Enjoy on its own after a meal or try it with some freshly grilled mango and a dollop of coconut custard.

<b>VINTAGE</b>
-
<b>STYLE</b>
Port
<b>BLEND OF GRAPES</b>
Touriga Nacional
Touriga Francesa
Tinta Roriz
Tinta Barroca
Tinta Cão
Tinta Amarela
<b>WINEMAKER</b>
David Guimaraens
<b>ALCOHOL</b>
20%

