

FONSECA PORT, DOURO VALLEY, PORTUGAL

**MENTZENDORFF**  
*wine shippers since*  
1858

## FONSECA BIN 27



### DETAILS OF PRODUCTION

Bin 27 shares the heritage and style of the great Fonseca Vintage Ports, as well as much of their depth and character. Fonseca Bin 27 was launched in Britain 40 years ago and today, continues to be blended from selected reserve Ports chosen for their smooth, round, full bodied palate and their fine, intense fruit character. Some of these wines are drawn from Fonseca's own estates and others made from grapes supplied by independent farmers with which the company maintains a close relationship. The wines are matured in large seasoned oak vats to give them smoothness and complexity while retaining their intense and vibrant fruit character. Blended for consistency of character and quintessentially Fonseca in style Bin 27 is bottled when ready to drink.

### TASTING NOTES

Deep youthful ruby colour. An intense rich fruity nose of blackberry, cassis, cherry and plums, interwoven with notes of spice. The palate is full bodied and round, with a smooth velvety texture and mouth filling tannins. The juicy black fruit flavours of cherry and blackcurrant linger into the rich luscious finish.

### HOW TO SERVE

The perfect match for chocolate and berry fruit dishes. Bin 27 is also excellent served after a meal with bitter chocolate with a high cocoa content, chocolate brownies or truffles. Like all youthful red Ports, Bin 27 is also an excellent match for soft ripe cheeses.

*“This is vivid in colour with a spicy, enticing blackcurrant and black cherry nose as well as some tarry hints. It has a floral, expressive taste with generous fruit and a bit of grip to the appealing sweet black cherry jam fruit. It’s a wine with real personality.”*

**JAMIE GOODE, SUNDAY EXPRESS, JANUARY 2017**  
FONSECA BIN 27

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

<b>VINTAGE</b>
NV
<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%
<b>RESIDUAL SUGAR</b>
95g/l

