

FONSECA PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

FONSECA CRUSTED



DETAILS OF PRODUCTION

Crusted is a rare, traditional style of Port wine and is a blend of full bodied wines which spend four years ageing in large wooden vats. The wines are then bottled with no filtration and then cellared for three years before being released for sale. As the name indicates, it will form a 'crust' or sediment in the bottle. This crust formation is a natural process that occurs in the finest full bodied ports. It is an indication that the wine will continue to improve in bottle and develop its aroma and character with age. Fonseca Crusted is selected from the finest ports from the top quality Cima Corgo area of the Douro Valley and only made in small quantities.

TASTING NOTES

A powerful aromatic bouquet. Dark berry fruits on the nose and palate. Great layers of complexity and flavours of plump raisin, spice and eucalyptus as well as berry fruit flavours. An elegant and finely balanced wine.

HOW TO SERVE

Fonseca Crusted benefits from being decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses. It is also delicious with desserts made with chocolate or berry fruits.

"There are slight strawberries and cream on the nose, and on the first sip too. With no heat here at all, there's just a lovely, delicate sweetness that then gives way to more winery notes. But really, it is all about that beautiful creaminess. Pair with dessert – a crème brûlée would be our ultimate match."

CLAIRE DODD, THE INDEPENDENT, DECEMBER 2017
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www.fonseca.pt

VINTAGE NV
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

