

FONSECA PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

FONSECA SIROCO



DETAILS OF PRODUCTION

Fonseca Siroco is a dry white port first introduced in the 1950s and named after the warm wind which blows over the mediterranean from North Africa. It is a blend of classic white Port grape varieties, predominantly Malvasia Fina with smaller proportions of Gouveio, Viosinho, Rabigato and Arinto, grown on the cooler, higher vineyards of the Douro Valley.

To achieve its crisp dry finish, the wine is made in the traditional way, by foot treading and is allowed to ferment for longer than other styles of Port before it is fortified. Ageing in small oak vats gives Siroco its smoothness as well as its attractive ripe fruit flavours and delicate nuttiness.

TASTING NOTES

Pale, straw colour. A superb balance of ripe fruit, delicate acidity and elegant notes of wood aging. Full and fruity on the palate this wine has a glorious lingering finish and an attractive, refreshing crispness.

HOW TO SERVE

In most countries, Port is traditionally enjoyed at the end of the meal. The exception is white Port. Siroco makes an excellent aperitif. It can also be drunk poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Drink with salted almonds or olives.

“Fruity, mellow, sumptuous and sublime, I really have no idea why we aren’t drinking this cracking cocktail all year round. Dive in.”

OLLY SMITH, THE MAIL ON SUNDAY EVENT, JUNE 2017
FONSECA SIROCO

VINTAGE
NV
STYLE
White Port
BLEND OF GRAPES
Malvasia Fina Gouveio Viosinho Rabigato Arinto
WINEMAKER
David Guimaraens
ALCOHOL
20%
RESIDUAL SUGAR
40g/l

