

FONSECA PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

FONSECA TERRA PRIMA (ORGANIC)



DETAILS OF PRODUCTION

Fonseca was one of the pioneers of organic viticulture in the Douro valley. An area of its flagship estate, Quinta do Panascal in the Távora Valley, was converted to organic viticulture in 1992 and today its Quinta de Santo António in the Pinhão Valley is entirely certified for organic production. In 2002 it became possible for the first time to produce a Port made entirely from grapes derived from certified organic viticulture. This was due to an agreement with a specialised distiller who was able to supply grape spirit for fortification made from certified organically farmed grapes. The result was Terra Prima Reserve, an elegant reserve blend, displaying fresh vibrant fruit, in which organic viticulture has allowed the traditional port grape varieties to express their natural aromas to the full.

TASTING NOTES

A wonderfully rich, concentrated Port with great flavour and texture. It has an opulent black fruit nose which is followed through on the palate showing layers of intense berry, plum and cherry fruit flavours supported by firm, but well integrated tannins. A deliciously textured Reserve Port which is velvety, smooth, succulent and plump.

HOW TO SERVE

The perfect accompaniment for an indulgent chocolate and blueberry fondant.

“One of very few organic Ports. Exuberant dark cherry and ripe cassis – big, bold and upfront fruit. Firm, ripe peppery tannins and a long finish. Reserve Ports do not get better than this. 93 points.”

RICHARD MAYSON, DECANTER.COM, JANUARY 2018
FONSECA TERRA PRIMA

www.fonseca.pt

VINTAGE NV
STYLE Organic 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

