

FONSECA PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

FONSECA UNFILTERED LATE BOTTLED VINTAGE



DETAILS OF PRODUCTION

LBV was developed as an alternative to Vintage Port for more relaxed and informal occasions. Like Vintage, LBV is a very high quality Port from a single year. However, unlike Vintage Port, which is bottled after only two years in wood, LBV is bottled after four to six years and is ready to drink when bottled. The wines used to produce Fonseca LBV were drawn from a reserve of some of the best full-bodied red Ports produced at the 2012 harvest, from grapes grown on Fonseca's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas of the Douro. LBV Unfiltered is aged in large wooden vats and then drawn off into bottle with no fining or filtration. The result is a naturally expressive wine which has sacrificed none of its depth and fullness of flavour. A limited quantity of this outstanding blend was produced.

TASTING NOTES

Wonderfully exuberant, pungent, full, aromatic nose. Luscious, ripe, black cherry and plum fruit with notes of cedar and spice. The wine is wonderfully rich, rounded, concentrated, with layers juicy berry flavours and attractive notes of cedar. An elegant wine with good complexity. Lovely, intense finish full of flavour.

HOW TO SERVE

Fonseca LBV is the perfect finish to any meal. It benefits from being decanted and is excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

“The 2012 Late Bottled Vintage Port is an unfiltered field blend and comes in with 105 grams of residual sugar. It was bottled with a bar-top cork after five years in used French oak. Sexy but elegant, this is chock-full of delicious fruit, sweet on the end and relatively fresh. 90 points.”

MARK SQUIRES, WINE ADVOCATE, APRIL 2018
FONSECA UNFILTERED LATE BOTTLED VINTAGE 2012

www.fonseca.pt

VINTAGE 2012
STYLE Port
BLEND OF GRAPES Touriga Nacional Touriga Francesa Tinta Roriz Tinta Barroca Tinta Cão Tinta Amarela
WINEMAKER David Guimaraens
ALCOHOL 20%
RESIDUAL SUGAR 105 g/l

