

FONSECA SIROCO PORT



Background Information

Fonseca Siroco Port is produced predominantly from the Malvasia Fina grape grown in the Douro Superior. This white grape produces a wonderful balanced wine, fresh, balanced and clean. Siroco is made in the traditional way, by foot treading, but fermented for longer than red ports in order to create the dry finish.

This port is true to the Fonseca house style; full, rounded and fruity. It is aged in wood for four years which produces lovely nutty tones in the finished wines.

Serving Suggestions

Fonseca Siroco is traditionally served chilled as an aperitif. It can also be drunk – poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Accompanied by salted almonds or olives, it is the perfect aperitif.

Tasting Note:

Pale, straw colour. Full fruity and clean on the mouth this wine has a glorious lingering finish.

