

# TAWNY PORT



## Background Information

During the January following each vintage, Fonseca sets aside a reserve of very concentrated, powerful vintage quality red ports, selected primarily from the firm's own quintas and judged according to their ageing potential.

As tawny ports age, they grow lighter in colour, as they throw their deposit in the cask rather than in the bottle. The process of racking contributes to the oxidation process whereby the wine's fruit qualities gradually diminish and its nutty characteristics are acquired. Moreover, Fonseca cellars its aged tawnies in the Douro rather than in Vila Nova de Gaia; the considerable difference in heat, and humidity between these two areas lends Fonseca's tawny Ports of age a very distinctive "baked" richness more reminiscent of butterscotch than of caramel.

Fonseca aged tawnies are bottled for immediate drinking.

## Serving Suggestions

Tawny Port makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, as a crowning moment of an enjoyable evening, served on its own or with a plate of walnuts or roasted almonds. It benefits from being served slightly chilled, particularly in warm weather.

## Tasting Note:

Tawny-red colour fading to brick on the rim. The seductive nose displays aromas of apricot and plum with mellow undertones of butterscotch and spice. On the palate, the rich jammy flavours are lifted on the finish by an attractive crisp acidity.

