



# FONSECA

PORTO

## TAWNY PORT

### BACKGROUND INFORMATION

Established in 1815, Fonseca belongs in the first rank of Vintage Port houses. It is regarded as one of the most stylistically consistent of the classic Vintage Port houses and its Ports have been made by five generations of the Guimaraens family since its foundation. This consistency derives not only from continuity of family involvement, and the knowledge and skill passed down from one generation to the next, but also a close link with the vineyard. The firm's three estates of Panascal, Cruzeiro and Santo António are the heart of the distinctive character of Fonseca's Vintage Ports.

Fonseca's respect for the vineyard and the unique environment of the Douro Valley expresses itself in the firm's leadership in the field of sustainable viticulture. In 2006 it became the first house to offer a Port made entirely from organically produced grapes. Fonseca is the only Port house with four 100 Point scoring wines. Perhaps more than any other Port producer, Fonseca has built a loyal community of Port enthusiasts who value its individuality and the inimitable character of its wines.

### THE WINE

Fonseca Tawny spends three years ageing in small wooden casks, generally holding about 630 litres.

As it matures in cask, Tawny Port gradually loses the deep red 'ruby' color of youth and takes on the seductive amber hue known as 'tawny'. At the same time the wine becomes progressively smoother and mellow, its aromas gaining in richness and complexity.

After the three years of ageing the wines are then blended together a few months before bottling for balance and harmony.

### TASTING NOTES

Tawny-red color 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 flavors are lifted on the finish by an attractive crisp acidity.

### STORAGE

This wine is ready to drink and does not require decanting.

The bottle should be kept upright, protected from light and at a cool and constant temperature.

### SERVING

The wine benefits from being served slightly chilled, between 12°C to 16°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy.

Optimum drinking time after opening the bottle is two months.

### PRESS COMMENTS

• **Kim Marcus, Wine Spectator, June 2012 - 89 Points**

"A complex array of sweet cherry, dark plum and wild berry flavors shows accents of cinnamon and sandalwood in this refined tawny."

• **Steve Stevens, Wine Report, April 2007 - 91 Points**

"A ruby-orange color, this tawny displays intense aromas of caramel and orange. Robust tones of orange and candy on the palate move in balance with a silky mouthfeel to a long, complex finish. All this port needs is a glass."

• **Restaurant Wine, December 2005 - 5 stars**



### PAIRING SUGGESTIONS

Tawny Port makes a delicious dessert wine, and combines particularly well with flavors of almonds, berry fruit or dark chocolate.