

CRUSTED PORT



Background Information

Crusted is a rare, traditional style of Port wine and Fonseca is one of the few firms that continue to produce it. Crusted is a blend of full bodied wines which spend four years ageing in large wooden vats, the wines are then bottled with no filtration and then cellared for three years before being released for sale.

As the name indicates, it will form a 'crust' or sediment in the bottle and should be decanted before being served. The formation of the crust is a natural process that occurs in the finest full bodied ports. It is an indication that the wine will continue to improve in bottle and develop its aroma and character with age.

Fonseca Crusted is selected from the finest ports from the top quality Cima Corgo area of the Douro Valley and only made in small quantities.

Press Comments

Mark O'Halleron, Decanter Magazine

"A fine raisin nose with hints of bottle maturity. A fine palate. Rich, spicy flavour. Complex. Firm but elegant. Long, fresh, marzipan finish."

Serving Suggestions

Fonseca Crusted is the perfect finish to any meal. It benefits from being decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses. It is also delicious with desserts made with chocolate or berry fruits.

Tasting Note:

Powerful aromatic bouquet. Dark berry fruits on the nose and mouth. Great layers of complexity and flavour. Plump raisin, spice, eucalyptus notes as well as the berry fruit flavours. An elegant and finely balanced wine.

