



# FONSECA

PORTO

## SIROCO EXTRA DRY WHITE 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 Siroco is a dry white Port first introduced in the 1050s and named after the warm wind which blows over the Mediterranean from North Africa. It is a blend of classic white Port grape varieties, predominantly Malvasia Fina with smaller proportions of Gouveio, Viosinho, Rabigato and Arinto, grown on the cooler, higher vineyards of the Douro Valley.

To achieve its crisp dry finish, the wine is allowed to ferment for longer than other styles of Port before it is fortified. Ageing in small oak vats gives Siroco its smoothness as well as its attractive ripe fruit flavours and delicate nuttiness.

Siroco makes an elegant, stylish and versatile aperitif, equally at home before an alfresco meal on a warm summer day or on a cold winter evening in front of the fire.

### TASTING NOTES

Pale, straw . A superb balance of ripe fruit, delicate acidity and elegant notes of wood ageing. Full and fruity on the palate this wine has a glorious lingering finish and an attractive, refreshing crispness.

### 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 chilled, between 6°C to 10°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 one month.

### PRESS COMMENTS

- *Blue Lifestyle, December 2017 - 92 Points*
- *Staff, Daily Sip - Bottlenotes, June 2012*

*"Cocktail historian David Wondrich resurrects Port as a mixer for classic cocktails and utilizes the spectrum of Port's rich flavours, velvety textures, and opulent colors to create new ones."*

- *Marcy Gordon, www.comeforthewine.com, March 2011*

*"The Fonseca Siroco white port makes for a fine cocktail (...)."*

- *Food and Wine, June 2009*

*"Portonic: A great wine cocktail for summer."*

- *Marguerite Thomas, Wine News, January 2008 - Recommended*

*"Passport to Pleasure – Journeying from Douro to Porto Happily, a good many producers are now turning out much drier white Ports. The best have a whisper of sweetness, together with enough complexity to be interesting."*



### PAIRING 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.