

FONSECA Porto Blanc

\$17.05

* Suggested retail price



ШШ	Product code	276816
\$	Licensee price	\$14.80
100	Format	12x750ml
•	Listing type	SAQ Specialty by lot
ĽÖ	Status	Available
•	Type of product	Aperitif wine
	Country	Portugal
Ø	Regulated designation	Denominação de origem controlada (DOC)
9	Region	Porto
•	Appellation	Porto
##*	Varietal(s)	Codega 25 %
##*	Varietal(s)	Malvoisie 25 %
#	Varietal(s)	Rabigato 25 %
##*	Varietal(s)	Viosinho 25 %
3	Colour	White
	Sugar content	100
T	Closure type	Cork
•	À boire	Ready to drink



ABOUT THIS WINERY

Fonseca (1815) is at the very top of the Port houses, and is also part of a tiny minority that only uses grapes from plots classified A. A cadastral classification was carried out between 1937 and 1945 on 84,000 plots of the Douro vineyard on a qualitative scale from A to F. The best wines come from categories A and B.

TASTING NOTES

Intense straw-yellow color. A rich and fragrant nose with aromas of soft fruit and hints of honey and oak. The palate is full-bodied and velvety with a lingering long finish.

White port blends perfectly with seafood and goes particularly well with lobster, crab, mungo fish, swordfish or smoked fish appetizers such as salmon and oysters.

PRODUCTION NOTES

The wines are individually aged in oak barrels for about 3 years in order to acquire softness and character, then blended to produce a white port of typical style, both generous and full-bodied.

