




















## FONSECA

**\$35.50**

\* Suggested retail price

## Porto Tawny 10 ans

	Product code	344101
	Licensee price	\$30.73
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Aperitif wine
	Country	Portugal
	Regulated designation	Denominação de origem controlada (DOC)
	Region	Porto
	Appellation	Porto
	Classification	Tawny - 10 ans
	Varietal(s)	Tinta barroca 25 %
	Varietal(s)	Tinta Roriz 25 %
	Varietal(s)	Touriga Francesa 25 %
	Varietal(s)	Touriga Nacional 25 %
	Colour	Red
	Sugar content	110
	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

A beautiful reddish color with brilliant purple reflections. On the nose, a beautiful perfume of ripe fruit. In the mouth, the texture is smooth and silky with subtle nuances of oak balanced by a fresh acidity and a tannic attack that culminates in a long elegant finish.

The 10 year old Tawny is a wonderful aperitif but can also be enjoyed on a hard cheese with a nutty taste, as well as on a fruit-based dessert - apple pie, tarte tatin, roasted figs, orange pie (leaving strips of zest), car...

### PRODUCT NOTES

"Fonseca règne en maître avec ses fins Tawny dix et vingt ans." ' Richard Mayson (Wine Access Magazine) 17 Novembre, 2011 ' 92/10

### PRODUCTION NOTES

Oeno Selections  
4 Place du Commerce, Suite 550  
Verdun, QC H3E 1J4  
(514) 769-1990

SELECTIONS  
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During the month of January following each vintage, Fonseca sets aside a vintage reserve of powerful and highly concentrated red Ports, selected mainly from the estate's own quintas and judged according to their aging potential.

