

FONSECA Tawny 20 ans

\$70.25

* Suggested retail price



	Product code	318543
	Licensee price	\$60.98
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Fortified wine
	Country	Portugal
	Regulated designation	Denominação de origem controlada (DOC)
	Region	Porto
	Varietal(s)	Tinta barroca 25 %
	Varietal(s)	Tinta Roriz 25 %
	Varietal(s)	Touriga Francesa 25 %
	Varietal(s)	Touriga Nacional 25 %
	Colour	Red
	Sugar content	120
	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

Amber color with orange reflections. Nose: Its superb bouquet is a complex marriage of blackberry, plum, ripe fruit, spicy notes of cinnamon, warm caramel and oak. Palate: In the mouth it is characterized by rancio, berry, wood and a touch of hazelnut.

The 20 year old will be a credit to a crème brûlée, a honey and almond pie or cheeses such as Parmesan and Manchego.

PRODUCTION NOTES

As Tawny Ports age, they evolve lighter in color, as they release their deposit into the barrel rather than the bottle. The racking process contributes to oxidation, gradually diminishing the fruit qualities of the wine and its hazelnut characteristics stand out. The wines from this vast reserve of aged Ports are then carefully blended for balance and continuity of style.

