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



# FONSECA Porto Vintage 2017

\$155.25

\* Suggested retail price



	Product code	13919083
\$	Licensee price	\$134.93
100	Format	6x750ml
	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)	Tinta barroca 20 %
<b>%</b>	Colour	Red
<b>a</b>	Sugar content	100
T	Closure type	Cork
•	À boire	To drink between 2030-2075

### **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 narrow magenta ring around a core of inky purple black. The nose opens with a burst of dark, woodland fruit, dense and succulent, blended with fresher, more vibrant red berry aromas. A slatey minerality holds this exuberant fruitiness in check. At this stage, the nose is still reserved and discreetly aromatic, revealing leafy, balsamic scents and cedary notes of sawn wood. The first impression on the palate, as on the nose, is of tightly packed, dense dark berry fruit, which then explodes on t...

#### **PRODUCT NOTES**

Wine Advocate: 98 points Wine Enthusiast: 98 points Wine Spectator: 97 points

Vinous: 95 points

## **PRODUCTION NOTES**

Fonseca Vintage Port is selected from the finest vineyards produced in a single exceptional year on the firm's own estates. Fonseca Vintage ports are long lasting wines which will improve in bottle for many years or decades. They should be stored lying down. This wine will form a natural sediment as it ages and should carefully be decanted.



- 98 Points -Wine Advocate

- 98 Points -Wine Enthusiast

- 97 Points -Wine Spectator