



# FONSECA

## Vintage Port 2017



<b>Category:</b>	WINE
<b>Style:</b>	FORTIFIED/APERITIFS
<b>Variety:</b>	PORT
<b>Region:</b>	DOURO VALLEY
<b>Vintage:</b>	2017
<b>Volume:</b>	750ml
<b>Vinification:</b>	In spite of a cold and dry start to the year, the first buds appeared earlier than usual, around 10th March. Spring remained unusually dry throughout, with only about 7mm of rain falling in Pinho in the usually wet month of April. These conditions accelerated vine growth, bringing on an early flowering at the beginning of May. The first three weeks of June saw very high temperatures and vraison started much earlier than usual around the 18th.
<b>Appearance:</b>	A narrow magenta ring around a core of inky purple black
<b>Bouquet:</b>	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.
<b>Palate:</b>	The first impression on the palate, as on the nose, is of tightly packed, dense dark berry fruit, which then explodes on the mid-palate and surges into the long finish. The texture is round and velvety but the taut, sinewy tannins and a strand of crisp acidity provide firmness and structure. The layered, complex fruit typical of Fonseca holds sway over this weighty, powerful wine
<b>Cellaring:</b>	10
<b>Food Match:</b>	DESSERT/CHEESE

### Technical Analysis:

<b>Alcohol:</b>	20.50%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	79172		