



FONSECA

Tawny Port NV



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	NV		
Volume:	750ml		
Vineyard:	During the January following each vintage, Fonseca sets aside a reserve of very concentrated, powerful vintage quality red ports, selected primarily from the firms own quintas and judged according to their ageing potential.		
Vinification:	As tawny ports age, they grow lighter in colour, as they throw their deposit in the cask rather than in the bottle. The process of racking contributes to the oxidation process whereby the wines fruit qualities gradually diminish and its nutty characteristics are acquired. Moreover, Fonseca cellars its aged tawnies in the Douro rather than in Vila Nova de Gaia; the considerable difference in heat, and humidity between these two areas lends FONSECAS tawny Ports of age a very distinctive baked		
Appearance:	Tawny-red colour fading to brick on the rim.		
Bouquet:	The seductive nose displays aromas of apricot and plum with mellow undertones of butterscotch and spice.		
Palate:	On the palate, the rich jammy flavours are lifted on the finish by an attractive crisp acidity.		
Technical Analysis:			
Alcohol:	20.00%	Packaging:	6 x 750ml
Hancocks Product:	79176		