

WHITE PORT



Background Information

Fonseca White Port is a blend of wines produced from white grapes grown mainly on the Upper slopes of the Douro Valley. The grapes used include the Arinto, Boal (Semillon), Codega, Esgana Cão, Folgasão, Gouveio, Viosinho and Rabigato varieties. The individual wines are aged in oak vats for about three years, where they acquire mellowness and character. They are blended to produce a rich white port in the traditional smooth, full-bodied style.

Fonseca White Port is ready to drink immediately and does not need to be decanted. It should be served at room temperature or slightly cooler. It is a versatile port which may be served either as an aperitif or as a sweet dessert wine.

Serving Suggestions

Fonseca White is traditionally served chilled as an aperitif. It can also be drunk – poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Accompanied by salted almonds or olives, it is the perfect aperitif.

Tasting Note: Rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full body, velvety palate and long flavour some finish.

