

BIN N°27

FINEST RESERVE PORT



Background Information

Fonseca Bin no 27 was created over a century ago for family consumption, and only released commercially in 1972. It is produced primarily from wines from Fonseca's own quintas in the Cima Corgo and thus allows an exceptional quality and consistency from year to year. Blended from reserve wines selected for their intense fruit character and depth of colour, Fonseca Bin no 27 spends four years in large wood vats prior to bottling.

Although it may improve slightly with bottle age, Bin no 27 is ready to consume when bottled. It does not require decanting, as a cold precipitation prior to bottling prevents any 'crust' from forming.

Press Comments

Anthony Dias Blue, Tasting Panel, EUA, Janeiro 2018 – 91 pontos

Josh Greene, Wine & Spirits Magazine, Dec 2017 – 90 Points

"A finely blended Port, this has a bristle of tannins up front, melding their chocolate richness with dried fruit flavors, ending clean and sweet. The wine's lasting spice places it with a savory pumpkin pie."

Richard Mayson, Decanter Magazine, Nov 2015 – 90 Points

Launched in 1972, Bin No27 is a Reserve Port aged for about four years before bottling: vibrant, dense berry fruit on nose and palate, plummy in style with enveloping richness and a gentle, peppery finish.

International Wine Challenge, 2013 – Silver Medal

Anthony Gismondi, Wine Access, Dec 07/Jan 08 – 88 points

"Bin 27 was first launched in 1972. This is a reserve style super premium ruby. Very peppery, spicy, liquorice, black plum, cherry aromas with some black tea. It's fresh in the mouth with a fine sense of elegance. Soft, round style with black cherry jam, liquorice root and smoky flavours, and a slightly fiery, spiced tea finish. Polished finish that melts in your mouth. Try with light desserts, nuts and light cheeses."

Sarah Ahmed, Thewinedetective.co.uk 20 February 2015

"Spicier and more floral than the Waterloo Edition with nice purity and concentration of cocoa-dusted crushed berries and fruits of the forest."

Serving Suggestions

Fonseca Bin n° 27 is very well suited for the classic port and cheese combination. A good farmhouse cheddar would be perfect. It is also delicious with desserts made from dark chocolate or berry fruit.



Tasting Note:

Deep youthful ruby colour. Intense rich fruity nose crammed with pure blackberry, cassis, cherry and plum aromas interwoven with notes of spice. The palate full bodied and round, with a smooth velvety texture balanced by firm mouth filling tannins. The juicy black fruit flavours linger into the rich luscious finish.