

10 YEAR OLD TAWNY PORT



Background Information

During the January following each vintage, Fonseca sets aside a reserve of very concentrated, powerful vintage quality red ports, selected primarily from the firm's own quintas and judged according to their ageing potential.

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 wine's 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 Fonseca's tawny Ports of age a very distinctive "baked" richness more reminiscent of butterscotch than of caramel.

Fonseca aged tawnies are bottled for immediate drinking.

Press Comments

Decanter Magazine, November 1994

"Very opulent viscosity. Very rich. A very big, solid wine. 3 stars."

Richard Mayson, Port and the Douro

"Fonseca reigns supreme with its fine ten and twenty year old Tawnies."

International Wine Challenge 2004 – Bronze Medal

"Robust, structured. Fabulous concentration, tangy red fruit and a firm cedary tannic spine."

Wine Magazine, October 1996. Commended Wine

"Showing a nutty, marmaladey nose and a palate full of rich, intense flavour."

Tasting Note:

Fonseca 10 Year Old Tawny is russet in colour with brilliant crimson highlights and a fragrant, ripe-fruit bouquet. Its smooth, silky texture and subtle oak nuances are balanced by a fresh acidity and tannic "grip" that culminate in a long, elegant, plummy finish.

Serving Suggestions

Fonseca 10 Year Old makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, as a crowning moment of an enjoyable evening, served on its own or with a plate of walnuts or roasted almonds. They benefit from being served slightly chilled, particularly in warm weather.

