

20 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 World Wine Award, 2014 – Gold Medal

Wine Enthusiast Magazine, December 2012 – 94 Points

This gorgeous Port is at that perfect stage where there are still freshness and hints of orange and dried fruit, while the wood aging is concentrating the wine into its essence. It is rich, full, yet at the same time has a great tang of spirit and acidity.

Wine Spectator Insider, May 2012 – 94 Points

Intense, powerful and complex, this features heady aromas and flavors of toffee, marzipan, butterscotch and chocolate. Notes of mocha and French roast chime in as well, with a long, glorious finish of dried white fruits and spice.

Ultimate Wine Challenge 2011; Finalist 92 points, Excellent, Highly Recommended

Medium garnet colour. Nose is spirity and opulent. Palate carries a rancio-like character that features berries, wood and nutty aspects. All around winner which is at its peak of development.

Richard Mayson, Port and the Douro

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

Wine Advocate Magazine, March 2013 – 92 Points

Tasting Note:

Fonseca 20 Year Old Tawny is deep amber in color with russet highlights. Its superb bouquet is a complex marriage of ripe, plummy, mature fruit, warm spicy overtones of cinnamon and butterscotch and subtle oak nuances.

Serving Suggestions

It is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent compliment for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit, and can be served cool in the summer.

