

FONSECA, VINTAGE PORT

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DESCRIPTION

Vintage 2017: A narrow magenta ring around a core of ink-like purple-black. The nose opens with an explosion of dark, forest fruit, dense and juicy, blended with fresher, more vibrant red berry aromas. A slatey minerality holds this lavish fruitiness in check. At this stage, the nose is still reserved and subtly aromatic, revealing leafy, balsamic scents and cedary notes of sawn wood. The first impression on the palette, as well as in the nose, is of tightly packed, dense dark berry fruit, which then explodes on the mid-palette and rises into a long finish. The texture is round and velvety but the tight, wirey tannins and a strand of crisp acidity provide firmness and structure. The layered, complex fruit which is typical of Fonseca takes a hold over this weighty, powerful wine.

VINIFICATION

Fonseca's vintage ports are made exclusively from the three Fonseca Vineyards (Panascal, Cruzeiro and Santo Antonio), and are 100% made by foot treading the grapes and are only made in the very best years. The picked grapes are crushed in stone tanks. The fermentation begins and is stopped after half the sugar has turned into alcohol by adding an eau-de-vie of grapes of 77% abv. After the harvest the best wines of the harvest can be identified and kept separate to make a vintage port. The young port spends two years aging in large wooden vats before it is bottled, where it can either be enjoyed young to appreciate its power and intense fruit, or it can be kept to age into greater maturity.

AWARDS

2021 - Wine Enthusiast : 97/100

ADDITIONAL INFORMATION

Grape variety: Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional
Brand: Fonseca
Country: Portugal
Area: Douro
Color: Red
Category: Port
Flavor profile: Intense, Robust, Full Bodied
Alcohol percentage: 20