

FONSECA, QUINTA DO PANASCAL VINTAGE PORT



DESCRIPTION

Deep purple-black colour. Lovely plump, typical Fonseca, voluptuous. Deliciously pungent jammy fruit – compote of cherry and black plum. Rich and creamy. Powerful, aromatic, rich fresh fruity nose. Nice touch of cedar. Again wonderfully plump, luscious jammy fruit coming through in the mouth. Fleshy, rich, rounded. A hint of liquorice. Great, yet smooth tannins. Good volume and balance. Pleasant long, succulent, lingering finish.

VINIFICATION

Fonseca's Quinta do Panascal vintage ports are made exclusively from the Panascal vineyard and are 100% made by foot treading. The picked grapes are crushed in stone vats. The fermentation begins and is stopped after half of 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.

ADDITIONAL INFORMATION

Grape variety: Blend of several grape varieties
Country: Portugal
Area: Douro
Color: Red
Category: Port
Flavor profile: Fruity, Robust, Full Bodied
Alcohol percentage: 20.5