

FONSECA, WHITE PORT



DESCRIPTION

Rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full body, velvety palette and long flavourful finish.

VINIFICATION

The individual wines used for this Port are aged in oak vats for about three years, where they acquire mellowness and character. They are blended to produce a rich white port in the traditional smooth, full-bodied style.

UNIQUE SELLING POINTS

- The individual wines for this blend age for approximately three years in oak barrels, where they acquire softness and character.
- In addition to being a dessert wine, this port is also perfect to drink as an aperitif.
- Ready to drink immediately.
- Serve chilled.

ADDITIONAL INFORMATION

Grape variety: Arinto, Boal, Folgasão, Gouveio, Rabigato, Viosinho
Country: Portugal
Area: Douro
Color: White
Category: Port
Flavor profile: Fruity, Classic, Full Bodied
Alcohol percentage: 20.00