



# FONSECA

PORTO

## 2015 CRUSTED PORT

### BACKGROUND INFORMATION

Established in 1815, Fonseca belongs in the first rank of Vintage Port houses. It is regarded as one of the most stylistically consistent of the classic Vintage Port houses and its Ports have been made by five generations of the Guimaraens family since its foundation. This consistency derives not only from continuity of family involvement, and the knowledge and skill passed down from one generation to the next, but also a close link with the vineyard. The firm's three estates of Panascal, Cruzeiro and Santo António are the heart of the distinctive character of Fonseca's Vintage Ports. Fonseca's respect for the vineyard and the unique environment of the Douro Valley expresses itself in the firm's leadership in the field of sustainable viticulture. In 2006 it became the first house to offer a Port made entirely from organically produced grapes. Fonseca is the only Port house with four 100 Point scoring wines. Perhaps more than any other Port producer, Fonseca has built a loyal community of Port enthusiasts who value its individuality and the inimitable character of its wines.

### THE WINE

Crusted is a rare, traditional style of Port wine and Fonseca is one of the few firms that continue to produce it. Crusted is a blend of full-bodied wines which spend four years ageing in large wooden vats, the wines are then bottled with no filtration and then cellared for three years before being released for sale. As the name indicates, it will form a 'crust' or sediment in the bottle and should be decanted before being served. The formation of the crust is a natural process that occurs in the finest full-bodied ports. It is an indication that the wine will continue to improve in bottle and develop its aroma and character with age. Fonseca Crusted is selected from the finest Ports from the top quality Cima Corgo area of the Douro Valley and only made in small quantities.

### TASTING NOTES

Impenetrable purple-black colour with a narrow magenta rim. Elegant and understated, still youthful and tight, with impressive depth and background. The nose opens with a surge of pure brambly woodland fruit and hints of apricot and prune. Although still relatively closed and austere, it gradually opens up to reveal discreet notes of leather and exotic wood and delicate scents of violet. The full-bodied palate is supported by a tight mesh of sinewy tannins and finishes with an assertive 'grip'. The intense dark berry fruit character of the nose re-emerges on the palate, lingering into the long finish. A beautifully harmonious wine, displaying all the fine quality of fruit which marks the Fonseca house style. Hugely pleasurable now but with the potential for further ageing in bottle.

### STORAGE

Crusted Port continues to improve for decades after bottling. The bottle should be kept lain down in a cool place, ideally at a temperature below 16°C.

### HANDLING AND SERVING

As the name indicates, Crusted Port will form a natural 'crust' or sediment in the bottle and should be decanted before being served. Stand the bottle upright a few hours before decanting to allow the sediment to fall to the bottom of the bottle. With time, the cork may become fragile and opening the bottle requires careful treatment. We recommend the use of a Bi-blade corkscrew that will avoid breaking the natural cork, especially one that is older than ten years of age. Pour the wine in a slow, steady stream into a decanter, ensuring that only the clear wine is poured, leaving the sediment behind. The wine benefits from being served between 16°C to 18°C. Optimum drinking time after opening the bottle is two days.

### PRESS COMMENTS

#### • Mark O'Halleron, Decanter

"A fine raisin nose with hints of bottle maturity. A fine palate. Rich, spicy flavour. Complex. Firm but elegant. Long, fresh, marzipan finish."



### PAIRING SUGGESTIONS

Fonseca Crusted is the perfect finish to any meal. It should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses. It is also delicious with desserts made with chocolate or berry fruits.