



FONSECA

PORTO

10 YEAR OLD TAWNY

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

Fonseca 10 Year Old is made from selected red Ports grown in the best vineyards of the Cima Corgo and Douro Superior.

The wine ages in small oak casks, generally holding about 630 litres, where there is a relatively small volume of wine compared to the surface area of the vessel, so contact with the wood is proportionately greater.

As it matures in cask, Tawny Port gradually loses the deep red 'ruby' color of youth and takes on the seductive amber hue known as 'tawny'. At the same time the wine becomes progressively smoother and mellower, its aromas gaining in richness and complexity.

Ten years of wood ageing has given this wine its characteristic tawny color and its elegant and complex nose full of rich 'fruit cake' flavours, delicate nuttiness and hints of spice and fine oak.

TASTING NOTES

Fonseca 10 Year Old Tawny is russet in color with brilliant crimson highlights and a fragrant, ripe-fruit bouquet. Its smooth, silky texture and subtle oak nuances are balanced by a fresh acidity and tannic "grip" that culminate in a long, elegant, plummy finish.

STORAGE

This wine is ready to drink and does not require decanting.

The bottle should be kept upright, protected from light and at a cool and constant temperature.

SERVING

The wine benefits from being served slightly chilled, between 12°C to 16°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy.

Optimum drinking time after opening the bottle is two to three months.

PRESS COMMENTS

• **Richard Mayson, Decanter, December 2015 - 95 Points**

"This 10-year-old really captures the attention: beautifully soft, creamy, toffee fruit; smooth and seamless mid-palate with a dusting of tannin on the finish adding vibrancy. A true tawny masterpiece."

• **James Molesworth, Wine Spectator, March 2018 - 90 Points**

• **Mark Squires, eRobertParker.com, December 2015 - 90 Points**

"This starts out with perfect focus, elegant but increasingly intense on the tight finish. Early on, it was all about the structure, with a haze of velvet. (...) Its bright, clean feel always remains as it fleshes out and puts on weight."

• **Roger Voss, Wine Enthusiast, June 2012 - 90 Points**

"In the full Fonseca style, this aged tawny shows both rich fruit and a more serious wood-aged character. Good acidity follows the sweet initial taste, broadening into ripe flavors of nut, plum jelly, and a final crisp acidity."

• **Kim Marcus, Wine Spectator, May 2012 - 90 Points**

"Refined, with bright flavors of dried berry, plum compote and cherry tart that are long and lush. Very creamy on the finish, which features chocolate mousse."

• **Roger Killen, rogerkillen.com, February 2013**

"Over the years Fonseca has become a personal favorite of the big port houses. Its Ten Year Tawny Port is dessert in a bottle. (...) Fonseca Ten Year is a hard-to-beat introduction to what the wonderful world of port is all about."



PAIRING SUGGESTIONS

Fonseca 10 Year Old makes a delicious dessert wine, and combines particularly well with flavors of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses or with a plate of walnuts or roasted almonds.