



FONSECA

PORTO

20 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 20 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' colour 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.

Twenty years of ageing has given this wine a wonderfully opulent nutty and spicy flavour.

TASTING NOTES

Fonseca 20 Year Old Tawny is deep amber in colour with russet highlights. Its superb bouquet is a complex marriage of ripe, plummy, mature fruit, warm spicy overtones of cinnamon and butterscotch and subtle oak nuances.

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

• *Decanter*, January 2018 - 95 Points

• *James Molesworth, Wine Spectator*, May 2018 - 93 Points

"A touch darker in profile than its peers, with toasted black sesame, caramel, walnut and hazelnut cream notes backed by singed orange peel and ginseng accents. Stays focused thanks to a light bitter almond thread on the finish, giving this a slightly drier feel."

• *Roger Voss, Wine Enthusiast*, December 2012 - 94 Points - *Favourite wines of the Year*

"This gorgeous Port is at the perfect stage where there are still freshness and hints of orange and dried fruit, while the wood aging is concentrating the wine into its essence."

• *Kim Marcus, Wine Spectator*, May 2012 - 94 Points

"Intense, powerful and complex, this features heady aromas and flavours of toffee, marzipan, butterscotch and chocolate. Notes of mocha and French roast chime in as well, with a long, glorious finish of dried white fruits and spice."

• *Mark Squires, eRobertParker.com* - December 2015 - 92 Points

• *Joshua Greene, Wine & Spirits*, April 2015 - #3 Most Popular Port & Dessert Bottlings

• *Decanter World Wine Awards*, June 2018 - 90 Points



PAIRING SUGGESTIONS

It combines well with flavours of figs, almonds and caramel. It is an excellent complement for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit.