



FONSECA

PORTO

WHITE 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

Fonseca White Port is a blend of wines produced from white grapes grown mainly on the Upper slopes of the Douro Valley. The grapes used include the Arinto, Malvasia Fina, Codega, Esgana Cão, Folgasão, Gouveio, Viosinho and Rabigato varieties. The individual wines 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. This is a versatile port which may be served either as an aperitif or as a sweet dessert wine.

TASTING NOTES

Rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full body, velvety palate and long flavour some 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 chilled, between 6°C to 10°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 one month.



PAIRING SUGGESTIONS

Fonseca White is traditionally served chilled as an aperitif. It can also be drunk poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Accompanied by salted almonds or olives, it is the perfect aperitif.