



FONSECA

PORTO

BIN 27 FINEST RESERVE 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

Bin 27 shares the heritage and style of the great Fonseca Vintage Ports, as well as much of their depth and character.

However it is bottled when ready to drink and can be served by the glass directly from the bottle.

Blended for consistency of character and quintessentially Fonseca in style, this reserve blend provides reliable and affordable value.

TASTING NOTES

Deep youthful ruby colour. Intense rich fruity nose crammed with pure blackberry, cassis, cherry and plum aromas interwoven with notes of spice. The palate full bodied and round, with a smooth velvety texture balanced by firm mouth filling tannins. The juicy black fruit flavours linger into the rich luscious 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 between 16°C to 18°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 months.

PRESS COMMENTS

• **Anthony Dias Blue, Tasting Panel, USA, February 2018 – 91 points**

"A blend of select reserve Ports chosen for their full-bodied palates; dark ruby colour; smooth and dense with toasty notes and rich, ripe, and deep flavours."

• **Wine & Spirits, December 2017 – 90 points**

"A finely blended Port, this has a bristle of tannins up front, melding their chocolate richness with dried fruit flavours, ending clean and sweet. The wine's lasting spice places it with a savory pumpkin pie."

• **Richard Mayson, Decanter Magazine, December 2015 – 90 points**

"Launched in 1972, BIN 27 is a Reserve Port aged for about four years before bottling: vibrant, dense berry fruit on nose and palate, plummy in style with enveloping richness and a gentle, peppery finish."



PAIRING SUGGESTIONS

Fonseca Bin 27 is very well suited for the classic port and cheese combination. A good farmhouse cheddar would be perfect. It is also delicious with desserts made from dark chocolate or berry fruit.