

FONSECA PORT, DOURO VALLEY, PORTUGAL

**MENTZENDORFF**  
*wine shippers since*  
1858

# FONSECA UNFILTERED LATE BOTTLED VINTAGE



## DETAILS OF PRODUCTION

The wines used to produce Fonseca LBV were drawn from a reserve of some of the best full bodied red ports produced at the 2011 harvest, from grapes grown on Fonseca's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas of the Douro. These wines are aged in wood vats of 50 pipes (27,500 litres) capacity and then bottled after five years. Only a limited quantity of this outstanding blend was produced and is bottled when ready to drink.

## TASTING NOTES

LBV 2011 displays dense, dark chocolate and black fruit aromas with a touch of liquorice and a big. Heaps of volume and layers and layers of flavours of Bitter chocolate and blackberry fruit. Wonderful mouthfeel and a long finish.

## HOW TO SERVE

Fonseca LBV is the perfect finish to any meal. It benefits from being decanted and is excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

<b>VINTAGE</b> 2011
<b>STYLE</b> Port
<b>BLEND OF GRAPES</b> TOURIGA NACIONAL TOURIGA FRANCESA TINTA RORIZ TINTA BARROCA TINTA CÃO TINTA AMARELA
<b>WINEMAKER</b> David Guimaraens
<b>ALCOHOL</b> 20%
<b>RESIDUAL SUGAR</b> 98g/l

