

FONSECA
Late Bottled Vintage Porto
2016

90 Points

This very dark ruby colored Late Bottled Vintage Port is a great value. It opens with an inviting tiramisu and rum raisin bouquet with a hints of toasted walnut. On the palate, this wine is medium bodied with medium plus acidity. The mouthfeel is balanced, smooth and very easy to drink for Port. The flavor profile is a stewed black plum and fig blend with notes of brown spice bread and cardamon. I also detected hints of black licorice, stony minerality, walnut, and a touch of rum. The finish is quite dry and is flavors drift away nicely. I would pair this with a charcuterie platter. Enjoy - Ken

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