

FSF

FERNANDO SOARES FRANCO®

In 1998, José Maria da Fonseca produced the first vintage of FSF wine. This confirms the true tribute to Fernando Soares Franco, father of Antonio and Domingos Soares Franco, the owners of José Maria da Fonseca. Produced from the grape varieties of Syrah, Trincadeira and Tannat, the favourite red grape varieties of Fernando Soares Franco, FSF is a super premium wine with a very modern style.

Vintage Information

TYPE OF WINE: Red

VINTAGE: 2017

GRAPES: Syrah (70%) | Trincadeira (26,3%) | Tannat (3,7%)

TYPE OF SOIL: Sandy

WINEMAKER: Domingos Soares Franco

VINIFICATION: The grapes are foot trodden in open top “lagares” and fermented with full skin contact at temperatures of 25°C during 6 days.

AGEING: New French oak casks for 9 months.

DATE OF BOTTLING: July 2018

WINE PRODUCTION: 2 700 liters

AVAILABLE BOTTLES: 750ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% of humidity.

SHELF LIFE: 13 years after bottling

SERVING SUGGESTIONS: Should be decanted and served at a temperature of 18°C with game and cheese.

ANALYSES: 14% Alcohol | 5,4 g/l Total Acidity | 3.8 pH

Tasting Notes

COLOR: Deep Red

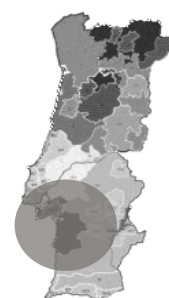
AROMA: Resin, cedar, cistus and forest heather

PALATE: Spices, notably black pepper with integrated and very elegant tannins

FINISH: Very long

Reviews

- **2015 Vintage:** Revista de Vinhos – 18,5 pts; Vinho Grandes Escolhas – 18 pts
- **2011 vintage:** Revista de Vinhos – 17,5 pts; Revista Wine – 17 pts
- **2005 Vintage:** Revista de Vinhos – 17 pts; Revista Wine – 17 pts
- **2004 Vintage:** Revista de Vinhos – 17 pts
- **2001 Vintage:** Wine Spectator – 94 pts



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Peninsula