

HOW TO DESCRIBE A FORTIFIED WINE TO A CUSTOMER

Port

- 1) White + **Aperitif finger food (delicate cheese, delicate veggies and gourmet salads)**
White port tastes apricot, baked apple and citrus peel. It is served cold.
- 2) Rose + **Aperitif finger food (fish and ham canapes, cheese, cold cuts)**
Rose port tastes strawberry, raspberry and cranberry. It is served ice-cold.
- 3) Tawny + **Dessert (dried fruit desserts, caramel, sweet spiced desserts)**
Tawny is an amber port, it tastes caramel, hazelnut and cinnamon. It is served cool.
- 4) Ruby + **Cheese platters (mature cheese, blue cheese) / Dessert (chocolate or wildberries desserts)**
- 5) Ruby port is a red port, it tastes blackberry, chocolate and cinnamon. It is served slightly cool.

Madeira

- 1) Sercial + **Aperitif finger food (blue fish finger food, cheese)**
Sercial is a white madeira, it tastes walnut, peach and citrus. It is served chilled.
- 2) Verdelho + **Aperitif finger food (delicate veggies and gourmet salads, marinated fish)**
Verdelho is an amber madeira, it tastes lemon, cucumber and hay. It is served chilled.
- 3) Bual + **Dessert (sweet spiced desserts)**
Bual is a light red madeira, it tastes vanilla and cinnamon. It is served slightly cool.
- 4) Malmsey + **Dessert (chocolate desserts)**
Malmsey is a red madeira, it tastes burnt caramel and chili pepper. It is served slightly cool.
- 5) Tinta + **Dessert (dried fruit or strong citrus desserts)**
Tinta is a red madeira, it tastes tangy citrus and walnut. It is served slightly cool.

Sherry

- 1) Fino + **Aperitif finger food (delicate fish, fresh fruit)**
Fino is a white sherry. It tastes tropical fruit and saline. It is served cool.
- 2) Amontillado + **Dessert (tropical fruit desserts)**
Amontillado is an amber sherry. It tastes tropical fruit, saline, preserved lemon and a bit of dry fruit. It is served slightly cool.
- 3) Oloroso + **Dessert (dried fruit or chocolate desserts)**
Oloroso is a dark sherry. It tastes almond and brazil nut. It is served at room temperature.

Marsala

- 1) Gold: **Semi-sweet or sweet + Dessert (dried fruit, vanilla desserts, biscuits) / Dry + Cheese and dried fruit platters**
Gold marsala tastes walnut, vanilla and dried apricot. It is served cool.
- 2) Amber: **Semi-sweet + Dessert (dried fruit desserts) / sweet + Dessert (sweet ricotta desserts) / Dry + Cheese and cold cuts platters**
Amber marsala tastes walnut, apricot and tamarind. It is served cool.
- 3) Ruby: **Semi-sweet + Blue cheese platters / Sweet + Dessert (chocolate or fig desserts) / Dry + Mature cheese, red fruit and cold cuts platters.**
Ruby marsala tastes walnut, caramel, figs. It is served at room temperature.

Vermouth

- 1) **Dry + Aperitif finger food (raw oysters, raw fish tartars)**
Dry vermouth is lean, tart, herbaceous, floral and dry, served cool.
- 2) **White + Aperitif finger food (delicate veggie and aromatic canapes, fresh cheese, delicate salami)**
White vermouth is rich, tart, floral, citrus and pleasantly sweet, served at room temperature or cool.
- 3) **Red + Dessert (chocolate desserts)**
Red vermouth tastes spices and aromatics, it is slightly bitter and is served slightly cool or at room temperature.