

FONSECA, GUIMARAENS VINTAGE PORT



DESCRIPTION

Opaque purple-black at the centre with a very thin, purple rim. A classic Fonseca nose reminding of intoxicating, forest fruit, powerful but also very refined and complex. The dense blackberry and blackcurrant aromas form the decor for a display of fresh, minty, balsamic scents and resinous notes of gumcistus and wild herbs. Subtle hints of exotic wood, liquorice and black pepper provide an additional dimension of complexity. The thick, dense tannins provide both firmness and volume to the palette which is built around a core of dense, dark forest fruit. Plummy, raspberry flavours emerge on the long, luscious finish, giving it an attractive crispness and lift. Fonseca's 200th anniversary year has produced an exceptional Guimaraens Vintage Port, expressive and approachable but with the stamina to improve over many years in the cellar.

VINIFICATION

The vintage will be remembered as unusually dry and the Fonseca properties in the Pinhão area recorded rainfall of about a third less than the ten year average. The rain held off until early spring and this was beneficial in producing a crop with no sign of disease, although yields were relatively low. The dry conditions and a very hot start of the summer brought forward the véraison (colouring of the grapes) and led to an early start of the ripening season. In late July and August, conditions were more evenly, with warm conditions, without extreme heat. Ripening was well balanced and at harvest time the crop was in excellent condition, with perfectly healthy, shrivel-free bunches. As expected, given the early start to the ripening season, the first grapes were ready to pick, with excellent phenolic and sugar ripeness, by the end of the first week of September. Picking started at Fonseca's Quinta do Panascal in the Távora Valley on the 12th with cool night time temperatures producing balanced fermentations and long extraction times. Picking was suspended briefly during a short period of heavy rain on the 15th and 16th of September and, although perfect weather conditions resumed, harvesting at Fonseca's Pinhão Valley properties, Cruzeiro and Santo António, was delayed until the end of the month. Excellent wines were made until right at the end of the harvest in early October.

ADDITIONAL INFORMATION

Grape variety: Blend of several grape varieties
Brand: Fonseca
Country: Portugal
Area: Douro
Color: Red
Category: Port
Flavor profile: Complex, Rich, Robust
Alcohol percentage: 20