

FONSECA VINTAGE 1985 PORT



Background Information

The backbone of Fonseca vintage ports are the wines drawn primarily from Fonseca's three quintas, all located in the Cima Corgo: Quinta de Santo António, Quinta do Cruzeiro, and Quinta do Panascal. The finest grapes from these quintas produce its classic vintage ports. The grapes are still trodden by foot in the stone 'lagares' of Cruzeiro and Panascal.

Fonseca vintage ports are renowned for their voluptuous rich fruit, mouthfilling density, tannic structure and 'grip'. They are wines of breed, balance and great complexity.

Notes on Viticultural Year and Harvest

The 1985 vintage was preceded by an exceptionally cold, wet winter, with night temperatures well below freezing in early January. Berry set was excellent and the young bunches perfectly formed. The summer was hot throughout the region, with no rainfall during July and August.

Fonseca picked earlier than most other shippers and the harvest was brought in under ideal conditions before the rain which fell later in the month of September. Conditions were ideal for fermentation resulting in must of exceptional colour and weight.

Press Comments

Wine Advocate Magazine, March 2013 – 93 Points

Michael Broadbent MW, *The Great Vintage Wine Book II* – 5 Stars

"Full bodied. Powerful. Still opaque; soft, sweet fleshy. Well endowed with fruit, alcohol and tannin for longevity. My style of wine. Magnificent. Drink 1998-2030. Potentially outstanding."

Robert Parker, *The Wine Buyers Guide* – 90 Points

"One of the top successes of the vintage. Dense ruby/purple with the Oriental spice box aroma, the 1985 is expansive, sweet, broadly flavoured wine with outstanding depth, concentration and balance.

James Suckling, *Wine Spectator, Internet*, 1989 – 95 Points

"Deep inky color, with concentrated blackberry and raisin aromas, full bodied, with massive raisin flavors, a superb backbone and a very long finish. Drink 1998-2000.

Tasting Notes

Enormous colour. Dense ruby / purple. Opaque. Huge ripe, rich, blackcurrant nose. Attractive, extremely powerful bouquet. Full, concentrated, powerful palate. Great richness, depth, complexity. Lovely intense chocolate and blackberry flavours. Good length.

Storage / Handling

The ideal storage conditions are up to 16° Celsius and most importantly at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and therefore an effective seal. When decanting the wine, stand the bottle upright a few hours before drinking to allow the collected sediment to fall to the bottom of the bottle.

After uncorking the wine, pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind.

Serving Suggestions

Walnuts are an excellent accompaniment to Vintage Port, as are blue veined and other richly flavoured cheeses. So too are dried fruits such as apricots or figs. Alternatively, simply savour the rich and complex flavours of the wine on their own in a generously proportioned glass with good company.

