

FONSECA VINTAGE 1994 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 winter of 1993-1994 was extremely wet throughout the region. As a result, most vineyards experienced a very low yield, with production down as much as 75% in relation to the average in some areas of the Douro.

In spite of the poor start, the growing season was satisfactory, with dry warm weather broken only by a few short periods of rain (two days in August and four in early September). In contrast to the preceding three years, there were no periods of very intense summer heat in the summer – the temperature never exceeded 38°C – and this, combined with well-timed rainfall, has resulted in an evenly-ripened crop, producing musts rich in sugar, anthocyanins and aroma.

Press Comments

James Suckling. *The Wine Spectator*, April 1997 – 100 Points

"Hold on to your hat. This is the best Fonseca since 1977 – probably even better than that of the legendary vintage – more like the breathtaking 1948. Masses of color, aroma and fruit flavor. Big, full bodied and very sweet, with tons of tannins and a sweet finish."

James Suckling. *The Wine Spectator*, January 1998

"Choosing the Wine of the Year is no easy task when there are so many classic wines worthy of the honor. It is even more difficult when two of those wines have perfect 100-point ratings and are made by the same winemaker. So we decided to double your pleasure by choosing both Fonseca Vintage Port 1994 and Taylor Fladgate Vintage Port 1994 for the No. 1 position on Wine Spectator's annual Top 100 list for 1997.

This marks the first time in the history of Wine Spectator's Top 100 that two wines have earned top honor."

Tasting Notes

Extremely fragrant and pungent, with a flashy display of cassis, pepper, licorice and truffles. Incredibly rich and full bodied, layers of flavour, an unctuous texture and a blockbuster finish.

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 coming to decant the wine, stand the bottle upright 24 hours before drinking to allow the collected sediment to fall to the bottom of the bottle. After uncorking the wine, you must 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 various cheeses such as Stilton and Dorset Blue Vinny. So too are dried fruits such as apricots or figs. Alternatively, simply savour the unadulterated taste in a good glass with good company.

