

# TERRA PRIMA ORGANIC RESERVE PORT



## Background Information

In 2006, Fonseca was the first company to launch a fully certified organic port, thereby, pioneering the category.

Led by winemaker, David Guimaraens, and his viticultural team, it is one of the first truly organic Ports to be developed in the Douro, based on knowledge obtained from the long term management of a plot which has been farmed organically at Fonseca's Quinta do Panascal since 1992. This organic vineyard, introduced by the late Bruce Guimaraens, continues to be the critical reference for all the Fladgate Partnership's viticultural practices today.

In 2002, Terra Prima Organic Reserve became a reality using grapes grown in the Douro Valley from an entire vineyard which is farmed organically and actively managed by Guimaraens and his team. The last stage in the development was to locate a specialist distiller with the ability to produce top quality organic fortifying spirit which would be approved by the Port Wine Institute. This was achieved and certification awarded by Socert, Portugal.

## Press Comments

### Matthew Jukes, Daily Mail (Weekend Magazine) September 2006

"This is an organically grown Port which shows stunning intensity and purity of black fruit and loads of dark chocolate on the finish too. Smooth, plump, succulent and round."

### Christine Austin, Yorkshire Post Magazine, November 2006

"...a rich and concentrated up-market ruby style port with plum and cherry fruit, ripe integrated tannins and a warming, long finish."

### Jancis Robinson, Financial Times, December 2006

"...made exclusively from organically grown grapes, is floral, rather light but very engaging."

### Waitrose Food Illustrated, March 2008

"...a dark, sturdy Port such as this outstanding example from Fonseca which is made from organically grown grapes..."

## Serving Suggestions

Ruby port, with its firm tannins and concentrated fruitiness, is the style most suited for the classic port-and-cheese combination. It is particularly good with blue-veined and richly flavoured soft cheeses. It is also delicious with bitter chocolate.



## Tasting Note:

A wonderfully rich, concentrated Port with great flavour and texture. It has an opulent black fruit nose which is followed through on the palate showing layers of intense berry, plum and cherry fruit flavours supported by firm, but well integrated tannins. This is a deliciously textured Reserve Port which is velvety, smooth, succulent and plump.