



FONSECA

PORTO

2016 LATE BOTTLED VINTAGE UNFILTERED

BACKGROUND INFORMATION

Established in 1815, Fonseca belongs in the first rank of Vintage Port houses. It is regarded as one of the most stylistically consistent of the classic Vintage Port houses and its Ports have been made by five generations of the Guimaraens family since its foundation. This consistency derives not only from continuity of family involvement, and the knowledge and skill passed down from one generation to the next, but also a close link with the vineyard. The firm's three estates of Panascal, Cruzeiro and Santo António are the heart of the distinctive character of Fonseca's Vintage Ports.

Fonseca's respect for the vineyard and the unique environment of the Douro Valley expresses itself in the firm's leadership in the field of sustainable viticulture. In 2006 it became the first house to offer a Port made entirely from organically produced grapes. Fonseca is the only Port house with four 100 Point scoring wines. Perhaps more than any other Port producer, Fonseca has built a loyal community of Port enthusiasts who value its individuality and the inimitable character of its wines.

THE WINE

LBV stands for Late Bottled Vintage. LBV was developed as an alternative to Vintage Port for more relaxed and informal occasions. Like Vintage, LBV is a very high quality Port from a single year. However, unlike Vintage Port, which is bottled after only two years in wood, LBV is bottled after four to six years and is ready to drink when bottled. The wines used to produce Fonseca LBV were drawn from a reserve of some of the best full-bodied red Ports produced at the 2016 harvest, from grapes grown on Fonseca's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas of the Douro. LBV Unfiltered is aged in large wooden vats and then drawn off into bottle with no fining or filtration. The result is a naturally expressive wine which has sacrificed none of its depth and fullness of flavour. Late Bottled Vintage is bottled when ready to drink. This Port benefits from being decanted before serving, as it is not filtered when bottled. A limited quantity of this outstanding blend was produced.

NOTES ON VITICULTURAL YEAR AND HARVEST

The weather pattern leading up to the 2016 harvest was relatively unusual. Rainfall in April and May was almost three times the 10-year average. This replenished round water reserves reduced by the dry conditions the previous year but also resulted in significant fruit loss and reduction in yields in some areas as well as a late start to the maturation cycle. In contrast, July saw the onset of hot, dry conditions that lasted for the rest of the summer. Ripening was even, gradual and rounded off by a spell of rainfall towards the middle of September. Estates that delayed picking until after the rains were rewarded by perfect harvesting weather, the cool nights contributing to long, well-balanced fermentations and gentle extraction. Wine makers' notes record that the young wines displayed very fine aromas as well as pronounced tannins. This early promise has been fully realised, with the 2016 vintage ports showing elegance, finesse, crisp acidity and tannins of exceptional quality.

TASTING NOTES

Deep, inky purple core with a bricking red rim. Rich, luscious and highly perfumed nose. Notes of blackberry, wild plum, logan berry, liquorice and a wonderful tension. Cloudberries give that added layer of soft, plump fruit, a mix of raspberry and redcurrant, with a hint of floral sweetness. On the palate, spice, brambles, assam tea with its traces of dark chocolate, cocoa and an alluring herbaceous hint. Good grip, concentration of dark woodland fruit, silky tannins and a fresh bright finish, with incredible length and generous mouth feel.

STORAGE

Late Bottled Vintage is bottled when ready to drink. This Port benefits from being decanted before serving, as it is not filtered when bottled.

The bottle should be kept upright, protected from light and at a cool and constant temperature.

SERVING

The wine benefits from being served between 16°C to 18°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

PAIRING SUGGESTIONS

Fonseca LBV is the perfect finish to any meal. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.



TECHNICAL ANALYSIS

Alcohol by volume: 20%
Residual sugar: 99 g/l (dm3)
Total acidity: 3,74 g/l (dm3)