

GUIMARAENS 2001 VINTAGE PORT



Background Information

In the early 1950's, the rising demand for vintage ports led Fonseca Guimaraens to create a second vintage port under the 'Guimaraens' label in 'non-classic', or undeclared years. Guimaraens vintage port is produced from the same three Fonseca quintas in the Cima Corgo which provide the backbone of Fonseca's vintage ports in declared years. Because they are produced from wines from the same sources as the classic Fonseca vintage ports, Guimaraens vintage ports consistently show the classic Fonseca style.

Somewhat earlier maturing than Fonseca vintage ports, they are aged in Fonseca's lodges in Vila Nova de Gaia and are only released for sale upon reaching maturity, which may be a decade or more after the vintage date. There is a smaller blend of Guimaraens vintage produced and these non classic wines, for their quality and rarity offer an exceptional value.

Notes on Viticultural Year and Harvest

The 2001 viticultural season was marked by one of the wettest winters on record, with widespread flooding and damage in the Douro region. From April forward, the weather became more settled.

The summer saw moderately hot temperatures, with a continuous light wind keeping the vines aerated and free of disease. However, the long growing season and almost total lack of rain from June to the end of August caused some stress to the vines.

The weather conditions during the first half of the vintage were ideal and contributed favourably to fermentations. Two days of rain affected the end of the vintage, but fortunately it was restricted to those two days, allowing most of the picking to occur under dry conditions.

Press Comments

Sarah Ahmed, The Wine Detective, 2008

A grippy, tight nose and palate yet one senses a massive seam of black and red fruits beneath its solid but ripe tannins. Bags of potential here.

Tasting Notes

Deep purple-black in colour. Powerful nose crammed with ripe cherry and raspberry aromas, with hints of cedar and spice. Firm and round on the palate with big chewy tannins and luscious jammy blackcurrant flavour. This superb wine exhibits the aromatic opulence and voluptuous ripe black fruit character that are the hallmarks of the Guimaraens vintage style and of the two Pinhão Valley vineyards on which it is based.

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.

