



FONSECA

PORTO

2015 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 2015 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 winter period was extremely dry. Moreover, the rainfall during the growing season was also well below average, bringing little relief from the dry conditions. The temperatures between April and June were higher than normal, with average daily temperatures 1.6°C higher compared with the 10-year average and temperatures above 40°C recorded on several days in the last week of June and early July. Véraison came particularly early in 2015 across the Douro region, starting in the week of the 29th June, and set the scene for what was to be an early harvest. Although August continued dry, weather conditions were much milder, without any heatwaves, and as a result the bunches were very well preserved. Picking started on the between 7th-12th of September, with warm days and cool nights allowing for good long fermentations. Harvest continued to make very fine Ports right up to the end of the harvest on the 3rd October.

TASTING NOTES

Deep ruby red at the centre fading to a red brick rim. A seductive nose of rich, ripe fruit, with aromas of blackcurrant jam, prune, sultana and fig, blended with notes of liquorice and coffee and wild herbal hints. The palate, which is full of ripe fruit flavour, has a supple, velvety texture supported by a taut sinew of tannin and a thread of lively acidity. A perfectly mature and beautifully balanced Late Bottled Vintage, with the classic Fonseca roundness and opulence, drinking beautifully now.

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: 102 g/l (dm³)

Total acidity: 4,26 g/l (dm³)