

GUIMARAENS 1986 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 rainfall during the winter of 1985/86 was satisfactory and temperatures were not extreme, although cold weather slightly delayed the spring flowering. The summer was warm and dry. The vintage started generally on the 25th September in the upper Douro and on 1st October in the lower Douro. The weather was sunny and warm throughout the vintage.

At the start of the vintage sugar graduations were low but with the warm weather they rose considerably. Acidity levels were excellent and the musts were well balanced. Fermentations were long due to the cool nights and colour extractions were excellent also.

Press Comments

International Wine Challenge, 2000 – Gold Medal

"Wonderful rounded sweet blackcurrant aromas, full fruit with good tannin structure and complexity. Delightful lingering finish."

Simon Woods, WINE Magazine, January 2004

"Stunning Port now at its peak, with lush, silky structure, sweet raisin, fig and plum flavours with floral notes and a long finish full of vanilla and spices." Port aficionados should appreciate the 1986 Fonseca Guimaraens Vintage Port, a traditional brickly, garnet, single estate Port with 21 years age and a hauntingly perfumed bouquet of blackberry walnut and prune."

Decanter, October 2004 – Bronze Medal

"Rich, ruby colour. Violet on nose. Big and fruity (raspberry) palate which is round and fresh with good legs. Promising."

Tasting Notes

Deep brick with broad amber rim. Opulent butterscotch, molasses, liquorice aromas. Wonderful leather, cedar and spice nuances. Luscious, mellow, mature fruit flavours. Silky, smooth texture. Delightfully creamy. Very attractive, elegant bottle age character. Drinking well.

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.

