

# GUIMARAENS 1987 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

Winter rainfall for 1986/87 was low and this was followed by a warm dry spring and intense heat in the summer. The vintage started generally on 16 September in extremely hot weather. As expected, sugar readings were high and fermentations were fairly rapid.

From 23rd September to 1st October the weather broke and rain interrupted picking. Yields, which were expected to be low as a result, exceeded expectations.

Colour was, on the whole, excellent and the wines showed good flavour with a few samples having the coveted "China tea" nose.

## Press Comments

### Clive Coates MW, The Vine, April 1998

"Very good colour. .. Rich, ample and earthy. This is smoother than the 1988, perhaps more classy, more complete. It is also a little more developed. Very good indeed."

### James Suckling, Vintage Port, 1990

"Extremely racy and classy, well made, with an impressive fruit character and plenty of tannin. Deep purple, with a very ripe, grapy nose, full-bodied, with well-integrated tannins and excellent berry and violet flavors. Long finish. ... Drink after 2000. **90 points**"

### Decanter Awards – September 2005 – Bronze Medal

"Lovely, open, fruity, youthful. Plums, spice, cloves. Good chocolaty richness. Mature dry Port, fully ready to drink. Pleasant soft fruit. Drink now."

## Tasting Notes

Deep red with broad brick rim. Intense prune, chocolate, spice aromas. Good depth and bottle age character. Plump, fat, juicy plum and berry fruit, nicely balanced with bottle mature notes of spice, leather and cedar. Firm, but well integrated tannins. A well structured wine showing attractive signs of bottle age. Lingered liquorice finish.

## 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.

