

GUIMARAENS 2013 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 preceding winter was very wet, with rainfall at Pinhão 30% above the norm. This replenished water reserves depleted by the arid conditions of 2012. In contrast to the intense rainfall early in the year, the growing season was dry with only 100mm of rain between April and August. As a result the vines were almost free of disease.

The early growing season was also relatively cool leading to slow growth and a late véraison around 15th July. July and August saw some very high temperatures which accelerated the cycle and encouraged ripening of the crop. July was the hottest month, with an average temperature of over 26°C, and in the two months of July and August there were 11 days on which the temperature exceeded 40°C.

The hot weather extended into September but some rainfall early in the month helped to round off the ripening. Picking started at Quinta do Panascal on 21st September and in the two Pinhão Valley estates, Cruzeiro and Santo António, on the 23rd. Harvesting conditions were excellent until 27th September when there was heavy rainfall. Fortunately the best grapes were under cover by this time and produced deeply coloured, aromatic musts.

Press Comments

Kim Marcus, Wine Spectator, March 2016 – 93 Points

"Elegant, with good grip to the dark cherry, plum and mineral flavors. Lithe midpalate, featuring a complex finish that weaves together well-proportioned notes of slate, white pepper and dark chocolate. Drink now through 2035."



Tasting Notes

Vivid magenta rim surrounds an opaque purple-black core. The Guimaraens 2013 displays the opulent fruit character which defines the Fonseca house style. The nose opens with a surge of powerful and intense woodland berry aroma, rich and succulent but with no hint of over-ripeness. Hints of apricot emerge as the wine opens up in the glass, followed by warmer notes of cedar, wood smoke and dark chocolate. An array of discreet floral and herbal scents contribute an additional dimension of complexity. The palate is almost overwhelmed by rich dark berry flavours and the dense, compact tannins provide impressive volume and weight. Deceptively velvety on the mid-palate, the tannins emerge with a firm, confident grip on the 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. 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.