

PANASCAL 1996 VINTAGE PORT



Background Information

Quinta do Panascal is a substantial Grade A property located in the heart of the Tavora valley, in the Cima Corgo region of the Douro. The Quinta undertook an ambitious planting programme from 1987-1995 and is now one of the largest Quintas in the Douro valley, producing top quality port.

A Quinta do Panascal Vintage port is produced only when a general Fonseca declaration is not made, as this wine forms the backbone of a Fonseca Vintage port blend. The decision to bottle a Quinta do Panascal vintage is taken when the wine is judged to be of exceptional quality. Like a Fonseca vintage port the wine spends two years ageing in wooden casks before being bottled. However, the wine is not released immediately after it is bottled but left to mature in Fonseca's cellars in Vila Nova de Gaia until it is ready for drinking; normally ten years after the harvest.

Notes on Viticultural Year and Harvest

The viticultural season began with a very wet winter. January and February were colder than normal resulting in a late bud burst. Cool, wet conditions continued until just prior to flowering on 25th May. Flowering took place in hot weather and, when combined with the large number of inflorescences at bud burst, resulted in the largest potential yields since 1900.

There was a considerable amount of rainfall in September which caused many people to start picking. However, strong winds and hot weather, between the 27-30th September followed which dried out the bunches and allowed the grapes to ripen fully. This was reflected in a marked improvement in all ports produced from 29th September onwards.

Press Comments

International Wine Challenge 2005 – Silver Medal

"Strong, youthful, round and very attractive, with round spices, tobacco and liquorice. Firm yet integrated, and very long."

Tasting Notes

Strong red centre with pale brick rim. Fine bottle mature nose. Chocolate, prune, liquorice aromas. Sweet rounded fruit on the palate. Flavours of prune, date and liquorice dominate the mouth. Rich, velvety texture. Hints of spice and cedar. 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. 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.

