

FONSECA VINTAGE 2000 PORT



Background Information

The backbone of Fonseca vintage ports are the wines drawn primarily from Fonseca's three quintas, all located in the Cima Corgo: Quinta de Santo António, Quinta do Cruzeiro, and Quinta do Panascal. The finest grapes from these quintas produce its classic vintage ports. The grapes are still trodden by foot in the stone 'lagares' of Cruzeiro and Panascal.

Fonseca vintage ports are renowned for their voluptuous rich fruit, mouthfilling density, tannic structure and 'grip'. They are wines of breed, balance and great complexity.

Notes on Viticultural Year and Harvest

A wet 1999 vintage was followed by a cold and dry winter. April and May were very wet with half the annual rainfall falling in these two months. June and July were dry.

August continued dry, with the first half being extremely hot. The end of August and early September had perfect ripening conditions with long warm days. A couple of days of rain between the 10th and 18th September produced the ideal conditions and finished off the ripening. The resulting wines were big and full bodied with intense colour and very attractive aromas.

Press Comments

Wine Advocate Magazine, March 2013 – 96 Points

www.erobertparker.com, Neal Martin, May 2009 – 95 points

"The millennial Fonseca is still a young pup. It has rich blackberry, cassia and liquorice-scented nose with a touch of saddle-leather, fruitcake and earth. The palate has sensuous entry, beautifully integrated tannins, seamless and caressing with blackberry, black olive compote, fig and a touch of damson jam. Lovely sense of natural balance and poise but yet to shed its puppy fat. Quintessential Fonseca really."

James Suckling, Wine Spectator Weekly, May 30, 2002 – 92-94 points

"Tightly wound, with lots of plum and raisin character. Full-bodied, medium sweet and very velvety, with lots of fruit and round tannins. Good grip. Very harmonious for Fonseca."



Tasting Notes

Inky purple colour. Complete nose, with impressive depth and background, displaying the concentrated and opulent fruitiness which is the hallmark of the Fonseca style. Rich blackcurrant and plum aromas overlaid with spicy and floral notes. Full bodied and velvety on the palate, with ripe chewy tannins providing firm grip to support the long fruity 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.