



FONSECA

PORTO

GUIMARAENS 2015 VINTAGE PORT

BACKGROUND INFORMATION

Established in 1815, Fonseca belongs in the first rank of Vintage Port houses. It is regarded as one of the most stylistically consistent of the classic Vintage Port houses and its Ports have been made by five generations of the Guimaraens family since its foundation. This consistency derives not only from continuity of family involvement, and the knowledge and skill passed down from one generation to the next, but also a close link with the vineyard. The firm's three estates of Panascal, Cruzeiro and Santo António are the heart of the distinctive character of Fonseca's Vintage Ports.

Fonseca's respect for the vineyard and the unique environment of the Douro Valley expresses itself in the firm's leadership in the field of sustainable viticulture. In 2006 it became the first house to offer a Port made entirely from organically produced grapes. Fonseca is the only Port house with four 100 Point scoring wines. Perhaps more than any other Port producer, Fonseca has built a loyal community of Port enthusiasts who value its individuality and the inimitable character of its wines.

NOTES ON VITICULTURAL YEAR AND HARVEST

The preceding winter was very wet, with rainfall at Pinhão 30% above the norm. 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 relatively cool leading to slow growth and a late véraison. July and August saw some very high temperatures which accelerated the cycle and encouraged ripening of the crop. In the two months of July and August there were 11 days in 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 majority of the picking had been completed by then.

TASTING NOTES

Opaque purple-black at the centre with a very thin, purple edge. A classic Fonseca nose redolent of heady, woodland fruit, powerful but also very fine and complex. The dense blackberry and blackcurrant aromas form the backdrop for a display of fresh, minty, balsamic scents and resinous notes of gumcistus and wild herbs. Discreet hints of exotic wood, liquorice and black pepper provide an additional dimension of complexity. The thick, tightly-woven tannins provide both firmness and volume to the palate which is built around a core of dense, dark berry fruit. Plummy, raspberry flavours emerge on the long, luscious finish, giving it an attractive crispness and lift.

STORAGE

Vintage Port continues to improve for decades after bottling. The bottle should be kept laid down in a cool place, ideally at a temperature below 16°C.

HANDLING AND SERVING

Vintage Port forms a natural deposit in the bottle and should be decanted. Stand the bottle upright a few hours before decanting to allow the sediment to fall to the bottom of the bottle. With time, the cork may become fragile and opening the bottle requires careful treatment. We recommend the use of a Bi-blade corkscrew that will avoid breaking the natural cork, especially one that is older than ten years of age. Pour the wine in a slow, steady stream into a decanter, ensuring that only the clear wine is poured, leaving the sediment behind. Serve at 16°C to 18°C. Vintage Port is best drunk one to two days after opening.

PAIRING 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.

PRESS COMMENTS

- **Robert Parker Wine Advocate, August 2017 – 95 Points**
"(...) Round, big and lush, it might well be the best of the 2015s from the Fladgate Partnership.(...) This has a long life ahead and the potential for significant development."
- **Richard Mayson, Decanter, December 2017 - 94 Points**
"(...) immediately big and impressive, ripe and fleshy with solid tannins to back up the fruit, leading to a peacock's tail of a finish."
- **Mark Squires, Wine Advocate, August 2017 - 93-95 Points**
"Full bodied and mouth coating. With air, this shows plenty of tannins underneath, too, but the mid-palate depth balances everything perfectly. Underneath that first rush of everything is intensely flavorful and fresh 2015 fruit."
- **James Suckling, jamezsuckling.com, June 2017 - 93 Points**
"A firm and gutsy Fonseca with medium to full body, chewy and powerful tannins and a long and flavorful finish. (...) Long and powerful."
- **James Molesworth, Wine Spectator, July 2017 - 93 Points – Top 100 Wines 2017**
"This is warm and lush in feel, and really well-built, with layers of blueberry, açai berry and plum reduction flavors rolling through, laced with hints of ganache and fruitcake. Lots of graphite-edged grip lines the finish. Best from 2027 through 2040."
- **Wine Enthusiast, Roger Voss, October 2017 - 93 Points**
"This is a ripe and delicious wine, packed with tannins as well as perfumed fruit. It has density as well as rich blackberries and acidity to balance."
- **Wine & Spirits, December 2017 - 91 Points**



TECHNICAL ANALYSIS

Alcohol by volume: 20,5%
Residual sugar: 99 g/l (dm³)
Total acidity: 4,29 g/l (dm³)