

GUIMARAENS 1988 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

A warm wet winter was followed by a dry period in the early Spring. No rain fell at all in the Upper Douro in March, and the average temperature was 20°C, which was unseasonably high for the time of year. No rain fell in August, and the second half of this month and the first week of September were extremely hot, the average temperature for these two months being just under 27°C.

Weather conditions were ideal for the vintage with warm, sunny days and cool nights, and no rain fell at all during the harvesting. Due to the very hot weather prior to the Vintage, there was considerable dehydration of the juice which resulted in more concentrated musts with good flavour and colour.

Press Comments

Clive Coates MW, The Vine, April 1998

"Very good colour. Quite closed and adolescent on the nose. Very good strength. A lot of style. Ample and rich. Still tannic. ... This is really concentrated and vintage worthy. Lots of depth and strength. Splendid fruit. Very fine."

Oz Clarke, Decanter Magazine, July 1998

"A big, black beefy wine with great depth of character and flavour" "dark, rich, round, deep and powerful."

Tasting Notes

Deep red/burgundy with narrow brick rim. Rich, jammy fruit bouquet. Aromas of prune and treacle. Some attractive bottle mature notes coming through. Full, intense palate with firm fresh fruit flavours. Attractive rich, rounded wine with good texture. Firm dark chocolate 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.

