

GUIMARAENS 1995 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 Winter of 1994/5 was characterised by fairly heavy rainfall, but the temperatures were higher than normal and no cold weather was experienced. February was a dry month and the early Spring was unseasonably hot. Cold weather came at the end of April and there was severe frost damage in the higher regions of the Douro. Conditions however for flowering in May were near perfect.

The two outstanding features of the 1995 vintage were the exceptionally high sugar readings and the super abundant crop. Colour extraction was excellent and the 'lagares' took plenty of work.

Press Comments

James Suckling, Wine Spectator, April 1998.

"A gorgeous young thing - even better than I remember from barrel. This is an extremely fresh, floral and fruity young Port, full to medium in body and of medium sweetness, with a ripe and plummy aftertaste of good length."

Joshua Greene. Wine & Spirit, April 1998.

"If the Fonseca style offers a 'big plummy wine', it's not yet apparent in the '95. While there is certainly great depth of fruit here, it's all tight as a kernel. It's built to last... it will probably outlive many of the other '95s." 90 points

Wine Enthusiast, February 2001 – Roger Voss

"Delicious, perfumed wine with exotic flavors of dark plums, violets and cinnamon. The fruit is firmly bedded in solid tannins, and it looks as though the potential is there for medium-term aging, say from 10-15 years." 90 points

Tasting Notes

Deep ruby with narrow brick rim. Rich cherry and blackcurrant notes. Elegant, with fine plum jam flavours. Well balanced, thick creamy texture supported by firm tannins. Long succulent 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.

