

FONSECA VINTAGE 1977 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

The year started with a wet winter and cold spring with some frost as late as May. The grapes were slow to mature during the cool summer but September was extremely hot and by the end of the month the grapes were ready to pick. Musts were reported as having high acidities and the cool weather at the beginning of October produced long fermentations with plenty of extraction. The year was declared by nearly all the major shippers.

Press Comments

James Suckling, Wine Spectator, Feb 2008, 100 Points

What a Vintage Port. Dark ruby center, with a dark garnet edge. Aromas of flowers, blackberry and licorice. Subtle and complex. Wow. What a palate. Full, concentrated and rich, yet balanced and beautiful. Solid and sleepy. Still not giving all it has to give. This is just coming around. Gorgeous and classy. Love it.

Robert Parker, Wine Advocate, 96 Points

"The 1977 has consistently been at the top of my list of vintage ports in this great vintage. It is a mammoth, opaque, statuesque vintage port of remarkable depth and power."

Joe Czerwinski, Wine Enthusiast, Feb 2007 – 97 Points

"This wine's dark garnet color with minimal bricking suggests a relatively youthful wine and certainly could age longer, although it's also delicious now. Wonderfully complex floral and herbal scents easily move into deep, rich flavors of chocolate and cherries, sprinkled with a healthy dose of Douro minerality and spice."

Tasting Notes

Remarkable colour - 39 years old and still has the vibrancy of the grape of a youthful wine - and not mellowing into more varied flavours - touch of dark chocolate with berries and spice, lingering finish with enough tannic firmness to keep it going on and on. Remarkably youthful for its age - with all the best that age brings to a great Vintage Port. This can go on for many years evolving in the way of great vintages.

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.

