



FONSECA

PORTO

2016 VINTAGE PORT

BACKGROUND INFORMATION

Comments on the Fonseca 2016 Vintage Port are as follows: Adrian Bridge, Managing Director: "The Fonseca Vintage 2016 has the finely constituted fruit which is a hallmark of the house style, with an attractive minerality. It is worth noting the quality of the tannins, one of the key attributes of the 2016 vintage. This was a year of low yields and this is reflected in the amount of Vintage Port offered."

NOTES ON VITICULTURAL YEAR AND HARVEST

The weather pattern leading up to the 2016 harvest was relatively unusual. Rainfall in April and May was almost three times the 10-year average. This replenished ground water reserves reduced by the dry conditions the previous year but also resulted in significant fruit loss and reduction in yields in some areas as well as a late start to the maturation cycle. In contrast, July saw the onset of hot, dry conditions that lasted for the rest of the summer. Ripening was even, gradual and rounded off by a spell of rainfall towards the middle of September. Estates that delayed picking until after the rains were rewarded by perfect harvesting weather, the cool nights contributing to long, well-balanced fermentations and gentle extraction. Wine makers' notes record that the young wines displayed very fine aromas as well as pronounced tannins. This early promise has been fully realised, with the 2016 vintage ports showing elegance, finesse, crisp acidity and tannins of exceptional quality. Picking at Fonseca's Panascal estate began on 21st September and at Quinta do Cruzeiro in the Pinhão Valley on the 28th. Fonseca's third property, Quinta de Santo António, only started harvesting on 6th October.

TASTING NOTES

Dense purple black with a narrow purple rim. The nose opens with very fine pure black fruit, a fusion of black cherry, cassis and blackberry jam aromas, with notes of crushed mint, an ethereal fragrance of violets and undertones of ripe tropical fruit. The year has added an additional layer of purity and refinement to the subtle, complex Fonseca fruit character, as well as an attractive minerality. The palate is supported by a vibrant acidity and taut, wiry tannins that provide structure but also texture and volume. The fresh berry flavours carry into the long finish. A finely crafted and perfectly balanced Vintage Port.

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, blue veined and other richly flavoured cheeses are excellent accompaniments to Vintage Port; 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

• **James Suckling, May 2018 - 98 Points**

"(...)Full-bodied, tannic and powerful with fantastic grip and intensity. Grabs you. Impressive."

• **Roger Voss, Wine Enthusiast, December 2018 - 97 Points**

• **Mark Squires, Robert Parker Wine Advocate, December 2018 - 97 Points**

"It is pretty brilliant. If you want that old-school power, it comes with Fonseca in this vintage. (...)"

• **James Molesworth, Wine Spectator, October 2018 - 97 Points**

"This leads in with bramble, spearmint and blueberry notes, with the energy extending through the core of dark plum, blackberry and fig fruit. The finish features a strong graphite spine, allowing this to draw deep water, but this remains stylish in feel overall."

• **Richard Mayson, May 2018 - 18+ Points**

• **Jancis Robinson, May 2018 - 17,5+ Points**

"(...) hedonistic and ripe with masses of sweetness almost masking a rigorous corset of tannins. You really taste the heat here - but in a very ripe fruit way, not in a hot spirit way."

• **Neal Martin, Vinous, June 2018 - 96 Points**

"(...) It is like a coiled spring with so much energy towards the finish that you just know this will be a long-term prospect. Superb."

• **Matthew Jukes, May 2018 - 18,5+ Points**

• **Anthony Dias Blue, Blue Lifestyle, September 2018 - 97 Points**

"(...) racy, luscious, and long; superb now - and built to last- from a producer that released its first Port in 1840."

• **Manuel Carvalho, Público, November 2018 - 99 Points**



TECHNICAL ANALYSIS

Alcohol by volume: 20,5%

Residual sugar: 99 g/l (dm³)

Total acidity: 3,74 g/l (dm³)