

NEW RELEASE
FONSECA GUIMARAENS 2022 VINTAGE



St George's Day, 23rd April, is when Fonseca traditionally announces whether it will make a new Vintage Port release.

Revealing this year's decision, Fonseca's Managing Director, Adrian Bridge said: "I am delighted to say that we will be making a limited bottling of the 2022 Guimaraens Vintage Port. The 2022 is showing the characteristic aromatic opulence and voluptuous ripe black fruit character, that are the hallmarks of the Guimaraens vintage style."

David Guimaraens, Fonseca's Head Winemaker, added: "2022 will stand out for being a remarkably dry year with a series of heatwaves. It will also be remembered for the year that we were able to reintroduce our foot treading, which due to COVID had not happened for the previous two vintages. The Ports made on the Fonseca estates were outstanding, allowing us to produce a very fine Guimaraens vintage blend, full bodied and packed with dense berry fruit flavour. A true time capsule of the year."

Guimaraens Vintage Ports are made in certain years when a classic Fonseca Vintage is not declared. They are blended from the best produce of the firm's Pinhão Valley estates, Cruzeiro and Santo António, and Fonseca's flagship property, Quinta do Panascal, on the right bank of the Távora. Approachable when young, they are an excellent choice for early drinking but have the depth and stamina to mature in bottle.

The Guimaraens Vintage 2022 will be released later in the year.

NOTES
ON THE 2022
VITICULTURAL
YEAR
AND HARVEST



The dormancy period between November and February was extremely dry, with only 78mm of rainfall recorded. The average for this period is much more in the order of 370 mm. Fortunately, March was wet with 75mm of rain which was very important for the growing season to start with some water. Bud burst occurred on the 20th March which is later than normal and Spring was dry. When flowering started on the 19th May, we continued to register very low levels of water – 195mm to be exact from the previous November to the 31st May. Because of the dry conditions, we had very little pressure from disease, which meant that the key focus in the vineyards was dedicated to working the canopies. At the beginning of June we entered a phase of the first of many heatwaves with temperatures of over 40 degrees Celsius recorded - this is very unusual for June. On the 14th July in Pinhão we recorded a temperature of 46.5c (115.7 Fahrenheit), the highest temperature recorded in the country in 2022. As a result of the extreme temperatures, veraison only occurred in the last week of July. Harvest started on the 7th September at Quinta do Panascal, 10th September at Quinta do Cruzeiro and 18th September at Quinta do Santo António, with the vines producing very small berries, which gave them a good juice to skin ratio. On the 6th September we had a very welcome 4mm of rainfall which kept the temperatures down and gave some very welcome relief to the vines and did a great job in giving the grapes that all important final push. 2022 will be remembered for the year that we were able to foot tread again, after two years interruption due to COVID. Seeing the lagares full of people again and knowing that this is the way great vintage ports are made, was a sight to behold.



FONSECA
PORTO



TASTING NOTE

A distinctive magenta rim surrounds an opaque purple, almost black core.

The nose opens with a surge of powerful and intense woodland berry aromas, rich and juicy with hints of cassis, blackberry and wild strawberries. Note of apricot emerge as the wine opens up in the glass, followed by warmer notes of cedar, spice, dark chocolate and that opulent fruit character that defines the Fonseca style

On the palate these lush berry fruit aromas are enveloped by an aura of wild herbs, star anise, raspberry leaf, cocoa nibs and a delicious touch of tangerine peel.

The wines silky texture conceals the firm, well knit tannins which emerge on the finish to provide an attractive firmness and grip.

A seductive Vintage Port which is drinking beautifully now.



Established as a port company in 1815, Fonseca is noted for the stylistic consistency of its Vintage Ports which have been made by five generations of the Guimaraens family since its foundation. Its Vintage Ports are noted for their expressive, luscious fruitiness, which develops great opulence and complexity with age, as well as a voluptuous roundness on the palate supported by velvety mouth-filling tannins. Although they are capable of ageing for decades, the exuberant fruitiness of the Fonseca Vintage Ports makes them immensely enjoyable when young. Fonseca undoubtedly belongs in the first rank of vintage port houses. James Suckling, the distinguished wine critic and author of the most authoritative book to date on Vintage Port described Fonseca as the ‘Bentley’ of Vintage Port - the wine of the enthusiast and connoisseur.



QUINTA DO PANASCAL

One of the most highly reputed port vineyards, Quinta do Panascal occupies a west and south west facing aspect on the steep right bank of the Távora river, the important tributary which runs northwards



into the Douro. In the words of an old saying, ‘From Roncão and Panascal come the finest wines of Portugal’. A supplier of grapes to Fonseca for many decades, the property was finally acquired by the company in 1978. Since its acquisition the estate has been the object of major investment intended, not only to bring new life to the vineyard, but to ensure that the estate produces wines completely consistent with the Fonseca house style. As a result the property now produces outstanding wines which today form the backbone of the Fonseca Vintage Port blend. These are recognised for their rich, voluptuous fruitiness and above all for their mouth filling density, velvety texture and aromatic complexity. Quinta do Panascal was one of the first vineyards in the Douro Valley to practise organic viticulture.

QUINTA DO CRUZEIRO

Quinta do Cruzeiro has been supplying the firm since the 1870’s, giving it the longest association with Fonseca of all the company’s properties. Cruzeiro has contributed to the Fonseca Vintage Port blend since 1912 and remains a key component today. The property is a historic one and is recorded as having been awarded feitoria status (the highest vineyard classification of the time) in 1761. It occupies a warm west facing position on the lowest slopes of the valley on the left bank of the Pinhão River. The vineyard underwent extensive renovation in the 1970’s - including the building of the first modern terraces - but still contains a large number of very old vines. The wines of Cruzeiro are noted for their fine, focused fruit and for their firm tannic grip which gives structure and vigour to the Fonseca Vintage Port blend.



QUINTA DE S^{TO} ANTÓNIO

Quinta de Santo António occupies an open hillside facing westwards down the Pinhão river about a kilometre north of Fonseca’s Quinta do Cruzeiro. The estate shares Quinta do Cruzeiro’s long association with Fonseca and achieved its feitoria status in the same year. Its wines have also contributed regularly to the Fonseca Vintage Port blend since early in the last century. However the estate is smaller in area and has recently undergone



extensive renovation. As a result, Santo António is now a model estate, incorporating the latest techniques of vineyard landscaping and trellising. The estate is managed according to sustainable viticultural principles with the benefit of experience gained by Fonseca at Quinta do Panascal.