

PANASCAL 2001 VINTAGE PORT



Background Information

Quinta do Panascal is a substantial Grade A property located in the heart of the Tavora valley, in the Cima Corgo region of the Douro. The Quinta undertook an ambitious planting programme from 1987-1995 and is now one of the largest Quintas in the Douro valley, producing top quality port.

A Quinta do Panascal Vintage port is produced only when a general Fonseca declaration is not made, as this wine forms the backbone of a Fonseca Vintage port blend. The decision to bottle a Quinta do Panascal vintage is taken when the wine is judged to be of exceptional quality. Like a Fonseca vintage port the wine spends two years ageing in wooden casks before being bottled. However, the wine is not released immediately after it is bottled but left to mature in Fonseca's cellars in Vila Nova de Gaia until it is ready for drinking; normally ten years after the harvest.

Notes on Viticultural Year and Harvest

The 2001 viticultural season was marked by one of the wettest winters on record, with widespread flooding and damage in the Douro region. From April forward, the weather became more settled.

The summer saw moderately hot temperatures, with a continuous light wind keeping the vines aerated and free of disease. However, the long growing season and almost total lack of rain from June to the end of August caused some stress to the vines.

The weather conditions during the first half of the vintage were ideal and contributed favourably to fermentations. Two days of rain affected the end of the vintage, but fortunately it was restricted to those two days, allowing most of the picking to occur under dry conditions.

Press Comments

John Wilson, Wilson on Wine, The wines to drink this year 2015

"Rich, smooth, voluptuous, brooding, dark fruits with raisins and figs. Exceptional Port. You could try a chocolate dessert, but the traditionalist in me would seek out a plate of firm cheeses with a handful of walnuts."

Wine Access, Anthony Gismondi, December 2010 – 92 Points

Wine Enthusiast, December 2004 – 91 Points

"A strong candidate for Port of the vintage. Fonseca's 2001 Quinta do Panascal boasts a nose filled with rich dense, brooding fruit. Blackberries and plums rush the palate; it's lush and fruity, yet given on the finish."

Steven Spurrier, Decanter, December 2008, Best Fortified Wine

"The port winemaking overseer at Fladgate, David Guimaraens' real passion is Quinta do Panascal - Fonseca's Vargellas. Deeply fruited, tobacco nose, with spice and grip. Lively and persistent, born of a consistently dry summer. A port for the next ten years."

Tasting Notes

Deep purple/black color. Lovely plump, typically Fonseca, voluptuous. Delicious pungent jammy fruit – compote of cherry and black plum. Rich and creamy. Powerful, aromatic, rich fresh fruit nose. Nice touch of cedar. Again wonderfully plump, luscious jammy fruit coming through on the mouth. Fleshy, rich, rounded. A hint of liquorice. Great, yet smooth, tannins. Good volume and balance. Nice long, succulent, lingering 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.

