



FONSECA
PORTO

TERRA PRIMA ORGANIC PORT

BACKGROUND INFORMATION

Established in 1815, Fonseca belongs in the first rank of Vintage Port houses. It is regarded as one of the most stylistically consistent of the classic Vintage Port houses and its Ports have been made by five generations of the Guimaraens family since its foundation. This consistency derives not only from continuity of family involvement, and the knowledge and skill passed down from one generation to the next, but also a close link with the vineyard. The firm's three estates of Panascal, Cruzeiro and Santo António are the heart of the distinctive character of Fonseca's Vintage Ports.

Fonseca's respect for the vineyard and the unique environment of the Douro Valley expresses itself in the firm's leadership in the field of sustainable viticulture. In 2006 it became the first house to offer a Port made entirely from organically produced grapes. Fonseca is the only Port house with four 100 Point scoring wines. Perhaps more than any other Port producer, Fonseca has built a loyal community of Port enthusiasts who value its individuality and the inimitable character of its wines.

THE WINE

In 2006, Fonseca was the first company to launch a fully certified organic port, thereby, pioneering the category.

Led by winemaker, David Guimaraens, and his viticultural team, it is one of the first truly organic Ports to be developed in the Douro, based on knowledge obtained from the long term management of a plot which has been farmed organically at Fonseca's Quinta do Panascal since 1992. This organic vineyard, introduced by the late Bruce Guimaraens, continues to be the critical reference for all the Fladgate Partnership's viticultural practices today.

In 2002, Terra Prima Organic Reserve became a reality using grapes grown in the Douro Valley from an entire vineyard which is farmed organically and actively managed by Guimaraens and his team. The last stage in the development was to locate a specialist distiller with the ability to produce top quality organic fortifying spirit which would be approved by the Port Wine Institute. This was achieved and certification awarded by EcoCert, Portugal.

TASTING NOTES

A wonderfully rich, concentrated Port with great flavour and texture. It has an opulent black fruit nose which is followed through on the palate showing layers of intense berry, plum and cherry fruit flavours supported by firm, but well integrated tannins. This is a deliciously textured Reserve Port which is velvety, smooth, succulent and plump.

STORAGE

This wine is ready to drink and does not require decanting.

The bottle should be kept upright, protected from light and at a cool and constant temperature.

SERVING

The wine benefits from being served between 16°C to 18°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

PRESS COMMENTS

- *The Drink Business, Global Organic & Vegan Masters, Gold Medal 2022*
- *Wine Merchant Top 100, June 2019 – Winning Wine*
- *Decanter World Wine Award, January 2014 – Gold Medal*
- *Sarah Ahmed, Thewinedetective.co.uk, February 2015*

"(...) I've always enjoyed this Port's energy and structure. It has a little more emphasis on red fruits of the forest and a delicious lick of gingerbread spices. An elegant Reserve ruby."

- *Wine Advocate, March 2013 – 92 Points*
- *Neal Martin, eRobertParker.com, February 2013 – 92 Points*

"The Terra Prima Organic Port is just terrific. The nose is so fresh and well defined with blackcurrant fruit infused with faint touches of mandarin, dark cherries, fresh dates and liquorice. The palate is nicely balanced with slightly tarry black fruit."

- *Kim Marcus, Wine Spectator, June 2012 - 90 Points*

"Juicy, with plenty of crushed cherry and Asian spice flavours that feature milk chocolate notes. Cocoa powder and pepper fills the lively finish."

- *Ultimate Wine Challenge, June 2010 - 94 Points - Excellent*

"A wonderfully rich, concentrated Port with great flavour and texture. It has an opulent black fruit nose which is followed through on the palate showing layers of intense berry."



PAIRING SUGGESTIONS

Terra Prima Organic Reserve Port is very well suited for the classic port and cheese combination. It is particularly good with blue-veined and richly flavoured soft cheeses. It is also delicious with bitter chocolate.