



FONSECA

PORTO

2018 LATE BOTTLED VINTAGE UNFILTERED

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

LBV stands for Late Bottled Vintage. LBV was developed as an alternative to Vintage Port for more relaxed and informal occasions. Like Vintage, LBV is a very high quality Port from a single year. However, unlike Vintage Port, which is bottled after only two years in wood, LBV is bottled after four to six years and is ready to drink when bottled. The wines used to produce Fonseca LBV were drawn from a reserve of some of the best full-bodied red Ports produced at the 2018 harvest, from grapes grown on Fonseca's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas of the Douro. LBV Unfiltered is aged in large wooden vats and then drawn off into bottle with no fining or filtration. The result is a naturally expressive wine which has sacrificed none of its depth and fullness of flavour. Late Bottled Vintage is bottled when ready to drink. This Port benefits from being decanted before serving, as it is not filtered when bottled. A limited quantity of this outstanding blend was produced.

NOTES ON VITICULTURAL YEAR AND HARVEST

The character of the 2018 wines was influenced by an unusual and occasionally challenging viticultural year. This followed a very hot and dry 2017 and, by mid-January, 56% of Portugal, in particular the northeast, had been declared to be in severe drought. Fortunately, March was very wet and the heavy rainfall, totalling 223 mm at Pinhão, built up the reserves of ground water which would prove vital during the ripening season. Until the end of June, the weather remained cold and wet, causing mildew in some vineyards, and hailstorms on 28th May caused extensive damage to some properties in the Pinhão area. The vineyard cycle was about three weeks behind that of the previous year, with véraison only occurring in late July. The weather in July was dry and relatively mild but August saw the arrival of intensely hot weather with temperatures well over 40°C being recorded in the Douro Superior area in the first days of August. The heat allowed the cycle to catch up and, although the hot weather continued, the large amount of moisture in the soil resulted in an even and balanced ripening of the grapes. Harvesting began at Fonseca's Quinta do Panascal in the Távora Valley and on its Pinhão Valley properties, Cruzeiro and Santo António, in the week of 22nd September and was carried out in hot, dry conditions. The young wines were very deeply coloured and stood out for their fresh fruit character and excellent acidity.

TASTING NOTES

Very deep, intense ruby colour with a very narrow brick rim. The nose is almost impenetrable, tightly packed with dense dark berry fruit aroma, black cherry, blackberry, and blackcurrant. The uncompromising berry fruit character is archetypal Fonseca, the intensity taken to an even higher degree by the fact that the wine is unfiltered, carrying all its body and extract into the bottle. The dark brooding fruit is lifted by a discrete minty, resinous aura of wild herbs. The palate is round and full bodied, with dense, beautifully integrated granular tannins providing structure and weight, the luscious flavours culminating in an intense burst of black berry fruit. This superb LBV, with its intense berry fruit character, is a beautiful expression of the Fonseca house style.

STORAGE

Late Bottled Vintage is bottled when ready to drink. This Port benefits from being decanted before serving, as it is not filtered when bottled.

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.

PAIRING SUGGESTIONS

Fonseca LBV is the perfect finish to any meal. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.



TECHNICAL ANALYSIS

Alcohol by volume: 20%
Residual sugar: 100 g/l (dm3)
Total acidity: 4,90 g/l (dm3)