



FONSECA

PORTO

2003 VINTAGE PORT

BACKGROUND INFORMATION

The backbone of Fonseca vintage ports are the wines drawn primarily from Fonseca's three quintas, all located in the Cima Corgo: Quinta de Santo António, Quinta do Cruzeiro, and Quinta do Panascal. The finest grapes from these quintas produce its classic vintage ports. The grapes are still trodden by foot in the stone 'lagares' of Cruzeiro and Panascal. Fonseca vintage ports are renowned for their voluptuous rich fruit, mouthfilling density, tannic structure and 'grip'. They are wines of breed, balance and great complexity.

NOTES ON VITICULTURAL YEAR AND HARVEST

The Winter preceding the 2003 harvest was very wet. Flowering took place in bright warm weather at the end of May in some of the best conditions seen for several years. The first two weeks of August provided the intense Summer heat which often precedes a great port vintage. The second half of August was cooler and two days of rain occurred with perfect timing, ripening off the grapes at the end of the month.

The picking season in September was warm and dry and the yields were even across all grape varieties, ensuring balance and complexity in the wines.

TASTING NOTES

Fine deep colour with brick red edge. Good depth of nose, sweet and harmonious, some spirit on the nose, rich, soft touches of dark chocolate and cherry (cherry tomato). Harmonious, elegant wine, some fine structure with exciting hints of spice and mint, very focused fruit, soft. A delightful Vintage Port now with good tannins to take it to old age. Appears softer than usual. Closing nose. Big fruit, blackcurrant and blackberry, real intense jams with cocoa notes and firm yet silky tannins. Powerful Vintage Port. Fine ripe fruit, good expression, cherry, a charming character.

STORAGE

Vintage Port continues to improve for decades after bottling. The bottle should be kept lain 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 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.

PRESS COMMENTS

• **Mark Squires, Wine Advocate, August 2022 - 95 Points**

• **Revista de Vinhos, August 2005 - 19 points out of 20**

"Fine and charming aroma. Floral notes, elegant morello cherry fruit, dry undergrowth, soft chemical nuances. On the palate it exhibits a rare blend of power and elegance, complex, with steely tannins coated in silk, all in harmony and supremely tuned with an extremely long finish."

• **Wine Enthusiast, November 2005, No 3 from W.E.'s Top 100 Wines of 2005**

"Fonseca Vintage Ports are always among the most attractive, and among the most long lived. This 2003 confirms magnificently to that model. It is structured, but also so rich, powerful and opulent. There are cassis and black fig flavors, as well as sweet tannins. It is delicious already, and will remain delicious throughout its long life."

• **James Suckling, Wine Spectator Online - 95-100**

"Wild aromas, with flowers, blackberries and passion fruit. Full bodied, massive on the palate. Medium sweet. The finish goes on for minutes. A mega young Port. Fonseca. What do you expect?"



TECHNICAL ANALYSIS

Alcohol by volume: 20,5%

Residual sugar: 92,1 g/l (dm³)

Total acidity: 4,45 g/l (dm³)