



FONSECA

PORTO

2011 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 beginning of the year was marked by cold wet conditions. During the five months from November to April, almost 500 millimetres of rain fell at Pinhão in the heart of the Cima Corgo area. The winter and spring rainfall was critical as it replenished the depleted ground water reserves ahead of what was to be a very dry ripening season. The first buds appeared, as expected, around the third weekend in March and warm, wet conditions in April encouraged vigorous growth. From 1st May to 21st August warm and very dry conditions prevailed, with a short wave of very high temperatures in late June. However the abundant ground water allowed the formation of perfect bunches and balanced ripening of the grapes. Some well timed rainfall on 21st August and 1st September rounded off the maturation. The first Fonseca property to start picking was Quinta do Panascal in the Távora Valley, where the first grapes were picked on 13th September. Quinta do Cruzeiro in the Pinhão Valley followed soon afterwards on 15th September. Picking began in the organic vineyards of Quinta do Santo António, Fonseca's other Pinhão Valley estate, ten days later on 25th September. Wines on all properties were powerfully aromatic and showed remarkable depth of colour.

TASTING NOTES

Intense black inky core and narrow purple rim. The nose opens onto a dense brooding mass of dark blackberry and blackcurrant fruit. Compact and concentrated, it also displays exceptional purity – one of the hallmarks of the 2011 vintage. The nose gradually opens to reveal an array of heady herbal scents, discreet notes of exotic wood, marzipan and plum as well as an attractive graphite minerality. Solid well integrated tannins give both volume and firmness to the palate with its reserves of dense black fruit infused with dark chocolate and liquorice. A vigorous, concentrated fruit-driven Vintage Port, showing the classic opulence of Fonseca.

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

• **Kim Marcus, Wine Spectator, December 2013 - 98 Points**

"Massive, concentrated and powerful, this offers lush, heady flavors of dark plum, blackberry and cherry tart, with touches of anise. Shows plenty of grip as well, featuring a long, rich finish of dark chocolate, toffee and cream."

• **Josh Greene, Wine & Spirits, December 2013 - 95 Points**

"The 2011 is hugely powerful, presenting a solid wall of schist tannins with the gentleness for perfect ripeness. The wine shows no seams, just a vast, dynamic blackness, a meaty, tarry, berry fruit drama that will play out for decades."

• **Richard Mason, Decanter, September 2013 - 96 Points**

"Wine from the three quintas - Panascal, Cruzeiro, and Santo Antonio. Dense and minty, graceful minerally fruit, seemingly soft and voluptuous initially, the tannins build in the mouth leading to a long, linear finish. Very fine."

• **Roger Voss, Wine Enthusiast, July 2013 - 96 Points**

"A powerful, spicy wine, this is luscious on the palate, with peppered berry fruits and ripe tannins. The structure shows richly, offering a smooth texture and a dry core. This Port has weight, density and a dark character on the finish. For serious aging."



TECHNICAL ANALYSIS

Alcohol by volume: 20%

Residual sugar: 104 g/l (dm³)

Total acidity: 4.59 g/l (dm³)