



# FONSECA

PORTO

## GUIMARAENS 2012 VINTAGE 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.

### NOTES ON VITICULTURAL YEAR AND HARVEST

The winter preceding the 2012 harvest was much colder and drier than usual, with only 183mm of rain falling at Pinhão between November and March. Bud burst occurred at the normal time towards the third week in March followed by good levels of rainfall in April and early May. At the end of May the vineyards showed low vigour, a result of the extremely dry winter and cooler than normal spring. Continued good weather during June and July led to the healthy evolution of the vines, although the smaller berries and bunches showed a low yield for the year. Véraison occurred a little later than usual.

An initial evaluation of the grapes in mid - August showed that they were still very low in sugar, but with high levels of acidity. The leaf canopies however, were in remarkable condition for the time of the year, allowing a continuous ripening of the crop to continue all the way through the harvest. As a result, picking at Quinta do Panascal started on the 20th September, Quinta do Cruzeiro on the 21st and the 2nd October at Quinta do Santo António. The vintage was briefly interrupted by some rain fall on the 24th September, but excellent weather conditions for the rest of the harvest prevailed.

### TASTING NOTES

Deep ruby black centre with narrow purple rim. Impressive depth and intensity of fruit on the nose. Very fine complex woodland berry aromas intertwined with discreet resinous, balsamic scents of garrigue, rock rose and wild herbs. On the palate the dark fruit flavours have a surprising freshness and a tight mesh of thick, grippy tannins provides both structure and volume. A wonderfully long finish leaving succulent flavours of raspberry and cassis. Very fine and beautifully balanced, the 2012 Guimaraens combines the depth and richness of Quinta do Panascal with the clearly delineated fruit and heady scented quality of the Pinhao Valley.

### STORAGE

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

#### • James Molesworth, 2019 – 93 Points

*"This is starting to open up, featuring singed alder and ganache notes that meld into the core of crushed plum, fig and blackberry compote flavors. Flickers of tobacco and espresso fill in through the finish, with the alder accent lingering."*



### TECHNICAL ANALYSIS

Alcohol by volume: 20,5%  
Residual sugar: 103 g/l (dm<sup>3</sup>)  
Total acidity: 4,11 g/l (dm<sup>3</sup>)