

GUIMARAENS 2004 VINTAGE PORT



Background Information

In the early 1950's, the rising demand for vintage ports led Fonseca Guimaraens to create a second vintage port under the 'Guimaraens' label in 'non-classic', or undeclared years. Guimaraens vintage port is produced from the same three Fonseca quintas in the Cima Corgo which provide the backbone of Fonseca's vintage ports in declared years. Because they are produced from wines from the same sources as the classic Fonseca vintage ports, Guimaraens vintage ports consistently show the classic Fonseca style.

Somewhat earlier maturing than Fonseca vintage ports, they are aged in Fonseca's lodges in Vila Nova de Gaia and are only released for sale upon reaching maturity, which may be a decade or more after the vintage date. There is a smaller blend of Guimaraens vintage produced and these non classic wines, for their quality and rarity offer an exceptional value.

Notes on Viticultural Year and Harvest

The 2003/2004 winter was very dry, having only rained 1/3 of the quantity registered the previous winter. The lack of water during the early part of the growing season led to very little pressure from disease. Our concern in July was mainly one of doubting the vines capacity to ripen the grapes due to the drastic shortage of water.

The vintage stood out for the perfect weather conditions for the whole period. The young Ports show good structure with very fresh berry fruit aromas, resulting from the cooler than normal ripening period.

Press Comments

James Suckling, Wine Spectator Online, November 2007 – 90 Points
"Shows plenty of crushed berry and wet earth character. Full, soft and velvety, with lots of blackberry, licorice and mineral character. A generous fruity style. Very sweet. Best after 2008."

Tasting Notes

The fresh, intoxicating blackberry fruit aromas are enhanced by a wonderfully aromatic, scented quality.

A huge amount of depth and backbone to this finely tuned Port. Everything is in harmony and perfect balance. The dark berry fruit flavours marry exquisitely with the tannins, leaving the mouth aching for more. A very fine wine.

Storage / Handling

The ideal storage conditions are up to 16° Celsius and most importantly at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and therefore an effective seal. When decanting the wine, stand the bottle upright a few hours before drinking to allow the collected sediment to fall to the bottom of the bottle.

After uncorking the wine, pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind.

Serving 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.

