

PANASCAL 2005 VINTAGE PORT



Background Information

Quinta do Panascal is a substantial Grade A property located in the heart of the Tavora valley, in the Cima Corgo region of the Douro. The Quinta undertook an ambitious planting programme from 1987-1995 and is now one of the largest Quintas in the Douro valley, producing top quality port.

A Quinta do Panascal Vintage port is produced only when a general Fonseca declaration is not made, as this wine forms the backbone of a Fonseca Vintage port blend. The decision to bottle a Quinta do Panascal vintage is taken when the wine is judged to be of exceptional quality. Like a Fonseca vintage port the wine spends two years ageing in wooden casks before being bottled. However, the wine is not released immediately after it is bottled but left to mature in Fonseca's cellars in Vila Nova de Gaia until it is ready for drinking; normally ten years after the harvest.

Notes on Viticultural Year and Harvest

The winter preceding the 2005 harvest was extremely cold and dry leaving the reserves of water severely depleted after an already dry and hot 2004.

The growing season started later than usual as a result of the cold weather and the shortage of water. The whole growing season was marked by lower vigour and small berry size for all grape varieties.

From May 16th until 6th September there was no further rain. However, in spite of the extreme heat and drought like conditions, the ripening process continued normally, although at a slower pace than usual. Fortunately, the dry summer conditions were relieved by steady rainfall between 6th and 9th September, giving the vines the critical relief that they needed, enabling them to complete the ripening process and deliver a perfectly ripe and well balanced crop.

Press Comments

Wine Enthusiast, March 2008 – 91 points

Structured, complex wine that is only beginning to hint at considerable depth of powerful, rich flavors. The structure is dry, a little lean, but with dense tannins. The fruit, plums and stone fruits is just coming through.

Gary Werner, Wine & Spirit Magazine, November 2007

"Very deep purple. Intense, primary aromas of blackberry and cherry. Smooth, rich and round texture. Lots of black fruit flavours with spicy notes. Long and firm finish. Great wine from a top Fonseca estate."

Richard Mayson, Decanter Magazine, December 2007

"Fine floral aroma, freshly picked violets and berries, refined, elegant yet plump with great purity of fruit on the palate. Great balance and poise."

Tasting Notes

Opaque purple black with a narrow magenta rim. The nose is rich and exuberant, brimming with dark, seductive blackberry and cassis aromas laced with liquorice and treacle. The round, luscious palate follows through with a dense jammy infusion of wild berries and a mouthful of velvety tannins. The sumptuous fruity flavours of the mid palate are lifted by an attractive dryness and tannic grip on the finish.

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. 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.

