

PANASCAL 2004 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 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

Wine Enthusiast, Best of the Year 2008 – 94 points

In the Fonseca tradition, this is a hugely rich wine, very dense. It is not all weight, with excellently integrated firm tannins and a range of complex flavors, from nuts and berry fruits to full frontal ripeness. There is some dryness to finish.

James Suckling, Wine Spectator Online, November 2007 – 90 Points

"Black in color. Shows intense, focused aromas of blackberry and wet earth, with hints of wet tobacco. Full-bodied and medium sweet, with plenty of black pepper and fresh fruit character. Best after 2015."

Tasting Notes

A fat, plump, luscious wine. Full of rounded, ripe jammy fruit aromas. Almost warm 'marmalada' like note to the nose. The ripeness and richness of fruit is reinforced in the mouth with flavours of plump, bursting plums and cherries. Great notes of tobacco, smoky tea (lapsang) and spice. A warm, velvety, satiny wine. An enticingly very textural 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. 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.

