

FONSECA VINTAGE 1963 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

A very cold winter delayed flowering and produced the latest véraison since 1946. A cool summer meant that the crop ripened very slowly. The harvest took place very late, in the second week of October when hot weather brought the crop to maturity. Harvest reports note that the wines were deeply coloured, full of flavour and with plenty of body. Most shippers declared 1963.

Press Comments

Richard Mayson, Decanter Magazine, November 2015 – 98 points

Served at the bicentenary dinner in June, I was served from two bottles. One was fragrant and floral, sweet and elegant with gentle tannic grip, but soft and redolent of a tawny on the finish. The other, on which I base this score, had the focus and dark chocolate intensity one would expect from this great year. Spellbinding depth, with bitter chocolate and thick-cut marmalade in perfect balance.

Neal Martin, Robert Parker Wine Advocate, 2013 – 96 points

This example was bottled in Porto and remained in the house's bin until this tasting. The 1963 Vintage Port has a dark russet color. The nose is beautifully defined, perhaps this particular bottle less exuberant than other that I have encountered. It offers walnut, small cherries, juniper berries and a touch of spirit that expands in the glass. The palate is medium-bodied with wonderful balance and fine tannins. It has tremendous weight matched by high perfect acidity. It is very harmonious, almost honeyed towards the finish with hazelnut and cloves infusing the decayed fruit and hints of menthol on the spicy aftertaste. This is a sublime Fonseca that will last another two or three decades with ease.

Roy Hersh, www.fortheloveofport.com – 98 points

"This mostly dark ruby colored VP with slight bricking on the rim shows vibrant, youthful fruit. Round and robust jammy plum, tar and sweet chocolate flavours. Great balance, finesse in a feminine style and boisterous tannins on the tsunami of a finish. Will this peak anytime soon? Not in this decade, it just keeps getting better."



Tasting Notes

Rich full ruby centre, tawny highlights. A wine in total harmony on the bouquet. The nose overflows with aromas of cured leather, warm marmalade, cinnamon, scented rosewood. Pungent, fat, rounded; oodles of volume on the nose. Then wonderful peardrop lift 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. 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.