



FONSECA

PORTO

2019 LATE BOTTLED VINTAGE UNFILTERED

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.

THE WINE

LBV stands for Late Bottled Vintage. LBV was developed as an alternative to Vintage Port for more relaxed and informal occasions. Like Vintage, LBV is a very high quality Port from a single year. However, unlike Vintage Port, which is bottled after only two years in wood, LBV is bottled after four to six years and is ready to drink when bottled. The wines used to produce Fonseca LBV were drawn from a reserve of some of the best full-bodied red Ports produced at the 2018 harvest, from grapes grown on Fonseca's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas of the Douro. LBV Unfiltered is aged in large wooden vats and then drawn off into bottle with no fining or filtration. The result is a naturally expressive wine which has sacrificed none of its depth and fullness of flavour. Late Bottled Vintage is bottled when ready to drink. This Port benefits from being decanted before serving, as it is not filtered when bottled. A limited quantity of this outstanding blend was produced.

NOTES ON VITICULTURAL YEAR AND HARVEST

After a warm and dry dormant period, the vineyard cycle started slightly early with budbreak occurring on March 9, about a week earlier than usual. Overall, the growing season was drier and cooler than average, although the usual April rains were quite heavy, with about 98 mm of precipitation as the grapes began to color as usual in mid-July. Although the ripening season began with high temperatures, the weather in the critical month of August was cooler than average, with some precipitation on the 25th and 26th that balanced the ripening of the vintage. The relatively cool conditions and lack of heat spikes translated into the elegance, lively acidity and fresh fruitiness found in the 2019 wines. The harvest of red grapes in the upper Douro began in warm weather on September 4 and in the Pinhão area on September 14. The harvest was perfectly healthy and in excellent condition, although yields were almost a tenth below the 10-year average. The wines were attractively aromatic, with high natural acidity and above normal color intensity. The harvest started at Quinta do Panascal in the Távora Valley on September 18th and on the 20th at Quinta do Cruzeiro with extraordinarily healthy grapes. The harvest was briefly suspended during a short period of rain on the night of September 21st, 8mm, which was insufficient to interfere with the quality of the wines being made. Perfect weather conditions resumed and the harvest at Quinta do Santo António was postponed until early October. Excellent wines were made until the end of the harvest.

TASTING NOTES

A wonderfully exuberant, perfumed, full, aromatic nose. Luscious, ripe, black cherry and plum fruit with notes of cedar and spice. The wine is wonderfully rich, rounded and concentrated on the palate, with layers of redcurrant and blackcurrant berry flavours, spice, a hint of Ceylon tea and marked freshness. An elegant wine with good complexity. Lovely, intense finish full of flavour.

STORAGE

Late Bottled Vintage is bottled when ready to drink. This Port benefits from being decanted before serving, as it is not filtered when bottled.

The bottle should be kept upright, protected from light and at a cool and constant temperature.

SERVING

The wine benefits from being served between 16°C to 18°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

PAIRING SUGGESTIONS

Fonseca LBV is the perfect finish to any meal. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.



TECHNICAL ANALYSIS

Alcohol by volume: 20%

Residual sugar: 105 g/l (dm3)

Total acidity: 4,40 g/l (dm3)