

FONSECA VINTAGE 2007 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

The 2007 growing season was preceded by a wet winter that replenished water reserves after four hot, dry years. The humid conditions continued into spring and early summer with lower than average temperatures combined with periods of rain. There were no significant periods of intense heat during the summer months. This ensured that the leaf canopies were in an exceptionally healthy condition and able to benefit from the warm weather that preceded the harvest.

The first two weeks of September saw constant daily temperatures of between 35°C and 38°C. These warm and dry conditions brought the crop to perfect maturity, advancing the production of sugar and phenolics while retaining the excellent natural acidity resulting from the relatively cool summer. As a result the harvest produced perfectly balanced musts which have produced stylish and elegant wines, full of vitality, with a superb fresh concentrated fruit character.

Press Comments

Neal Martin, www.erobertparker.com, May 2009 - Score 96

A limpid purple garnet core. The nose is quintessential Fonseca, like a riotous party reaching its crescendo in the glass. Macerated black cherries, eau-de-vie, damson, fig and a touch of Seville orange. Then what is fascinating is that the uproar dies down with aeration, becomes more focused...as if the host has asked everyone to quieten down. The palate is powerful and spicy on the entry, sweet ripe black berried fruits, a touch of spice, fig and apricot, lovely cohesion and weight building towards a deeply joyous finish that lacquers the mouth in port-like reverie. Perhaps more approachable than the 2000 or the 2003 at this stage, this is a marvellous Fonseca.

James Suckling, Wine Spectator, May 2009 - Score: 94

Cooked raspberry, with hints of lemon peel and leaf. Full-bodied and medium sweet, with a beautiful density and a sweet fruity and tannic aftertaste. Balanced yet muscular. A little disappointing, but clearly outstanding.



Tasting Notes

Impenetrable inky black colour with purple highlights. As would be expected of Fonseca, the nose is dominated by a massively potent and concentrated fruitiness, packed with dense blackcurrant and blackberry aromas. Notes of coffee and exotic wood and hints of wild herbs and mints. The palate is rich and luscious, with thick velvety and wonderfully well integrated tannins enveloped in succulent jammy fruit and rich dark chocolate flavours.

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.