

FONSECA VINTAGE 2003 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 Winter preceding the 2003 harvest was very wet. Flowering took place in bright warm weather at the end of May in some of the best conditions seen for several years. The first two weeks of August provided the intense Summer heat which often precedes a great port vintage. The second half of August was cooler and two days of rain occurred with perfect timing, ripening off the grapes at the end of the month.

The picking season in September was warm and dry and the yields were even across all grape varieties, ensuring balance and complexity in the wines.

Press Comments

Revista de Vinhos, August 2005 – 19 points out of 20

"Fine and charming aroma. Floral notes, elegant morello cherry fruit, dry undergrowth, soft chemical nuances. On the palate it exhibits a rare blend of power and elegance, complex, with steely tannins coated in silk, all in harmony and supremely tuned with an extremely long finish."

Wine Enthusiast, November 2005, No 3 from W.E.'s Top 100 Wines of 2005

"Fonseca Vintage Ports are always among the most attractive, and among the most long lived. This 2003 confirms magnificently to that model. It is structured, but also so rich, powerful and opulent. There are cassis and black fig flavors, as well as sweet tannins. It is delicious already, and will remain delicious throughout its long life.

James Suckling. Wine Spectator Online – 95-100

"Wild aromas, with flowers, blackberries and passion fruit. Full bodied, massive on the palate. Medium sweet. The finish goes on for minutes. A mega young Port. Fonseca. What do you expect?"

Tasting Notes

Intense purple black centre with narrow magenta edge. Nose bursting with potent complex fruitiness which is the hallmark of the Fonseca style. The fruit is rich and luscious, a harmonious blend of blackcurrant, raspberry, cherry and plum. Full bodied on the palate with tightly knit, chewy tannins which provide both volume and structure. The succulent jammy fruit flavours seem to last for ever on the incredible long finish. A big, opulent wine in the Fonseca tradition with the background and depth of flavour to ensure a long life in bottle.

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.

