



GRAPE-TO-GLASS

wines worth sharing

Fonseca 'Vintage' Port 2000

Grape Varietals:	Tinta Barroca, Tinta Amarela, Tinto Cão, Touriga Francesa, Touriga Nacional & Tinta Roriz
Growing Region:	Douro Valley - Portugal
Head Winemaker:	David Guimaraens



Fonseca was founded in 1822 by Manuel Pedro Guimaraens and although the company has been owned by Taylor's since 1948, its premium quality Ports are still crafted by a descendant of the founder, head winemaker David Guimaraens. Fonseca is renowned for being the most flamboyant, exuberant and exotic of Vintage Port Wines - that develop great opulence and complexity with age. Today Fonseca holds a leading position as maker of character wines and is recognised as one of the top Port houses.

The 2000 millennial year has produced a stunning vintage Port and has rightly become a legend with wine aficionados. The opulent style of Fonseca, along with the ideal warm and dry growing season, has assisted in producing a tremendously powerful and complex vintage Port that impressed in its youth, and has developed true grandeur as it has aged in the bottle.

The backbone of this vintage Port are the parcels of fruit drawn primarily from Fonseca's 3 Quintas, which are all located in the Cima Corgo: Quinta de Santo António, Quinta do Cruzeiro, and Quinta do Panascal. The carefully selected grapes are still trodden by foot in their stone 'lagares' of Cruzeiro and Panascal.

Pour into a wine glass, so you can appreciate the rich aromas, displaying dark forest berries, figs, olives, earthy dried spices, a classic fruitcake and coffee notes. These all lead onto a lush and sumptuous broad palate expressing beautifully integrated tannins which have fused with a compote of flavours, leading with blackberries, blackcurrants, homemade plum preserve, figs, raisins, cacao. All combine seamlessly with a svelte texture that is kept elevated by holding natural fruit tannins and acidity, resulting in a well-balanced lingering medium sweet finish. *Treat yourself - this wine is definitely worth sharing.*

This 2000 Fonseca 'Vintage' Port has 20.5% Alc./vol. and 103g/L of residual sugar. Decant for 30-45 minutes and serve in an appropriate glass at 16°- 18°C.

Cellaring Potential:

With decanting drinking now, plus will age and reward another 20-30+ years.

Food Pairing Suggestions:

This Port is an ideal wine pairing with black forest gateaux, steamed sticking date pudding, dark chocolate torte, along with strong blue cheeses like Stilton or Gorgonzola - *enjoy.*

The palate is voluptuous and balanced - 'Quintessential Fonseca'.

