

NEW RELEASE FONSECA 2011 VINTAGE



BACKGROUND INFORMATION

The exceptional harvest of 2011 produced outstanding results in the Douro Valley. On 23rd April, 2013, Fonseca announced its decision to declare the 2011 vintage and release a classic Fonseca Vintage Port. Comments on the wine and the viticultural year are as follows:

Adrian Bridge, Managing Director:

"The excellent ripening conditions leading up to the 2011 harvest have produced beautifully balanced, classic Vintage Ports and the Fonseca 2011 is no exception. It is showing the dense black fruit character which is typical of Fonseca Vintage Ports but there is also plenty of complexity and finesse."

David Guimaraens, Wine Maker:

"The ripening season was hot and dry but the vineyards had plentiful reserves of ground water built up during the previous winter. This meant that the vines were never stressed and produced a perfectly ripened crop, yielding wonderfully balanced and complete wines. The quality of the fruit in the Fonseca 2011 is exceptional as well as the beautifully integrated tannins which give the wine both volume and structure."

The Fonseca Vintage Port blend is based on the reserve wines of Quinta do Cruzeiro in the Pinhão Valley, a property that has contributed to the firm's Vintage Ports since 1912, Fonseca's flagship estate Quinta do Panascal and Quinta de Santo António.

TASTING NOTE

Intense black inky core and narrow purple rim. The nose opens onto a dense brooding mass of dark blackberry and blackcurrant fruit. Compact and concentrated, it also displays exceptional purity – one of the hallmarks of the 2011 vintage. The nose gradually opens to reveal an array of heady herbal scents, discreet notes of exotic wood, marzipan and plum as well as an attractive graphite minerality. Solid well integrated tannins give both volume and firmness to the palate with its reserves of dense black fruit infused with dark chocolate and licorice. A vigorous, concentrated fruit-driven Vintage Port, showing the classic opulence of Fonseca.

NOTES ON THE 2011 VITICULTURAL YEAR AND HARVEST

The beginning of the year was marked by cold wet conditions. During the five months from November to April, almost 500 millimetres of rain fell at Pinhão in the heart of the Cima Corgo area. The winter and spring rainfall was critical as it replenished the depleted ground water reserves ahead of what was to be a very dry ripening season. The first buds appeared, as expected, around the third weekend in March and warm, wet conditions in April encouraged vigorous growth. From 1st May to 21st August warm and very dry conditions prevailed, with a short wave of very high temperatures in late June. However the abundant ground water allowed the formation of perfect bunches and balanced ripening of the grapes. Some well timed rainfall on 21st August and 1st September rounded off the maturation.






The first Fonseca property to start picking was Quinta do Panascal in the Távora Valley, where the first grapes were picked on 13th September. Quinta do Cruzeiro in the Pinhão Valley followed soon afterwards on 15th September. Picking began in the organic vineyards of Quinta do Santo António, Fonseca's other Pinhão Valley estate, ten days later on 25th September. Wines on all properties were powerfully aromatic and showed remarkable depth of color.



LABEL

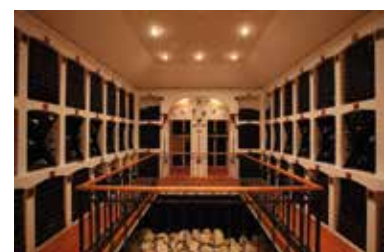


BOTTLE FORMATS

	37,5CL
	75CL
	1.5L
	3L
	6L

CASES PRODUCED

6,000



FONSECA

Established as a port company in 1815, Fonseca is noted for the stylistic consistency of its Vintage Ports which have been made by five generations of the Guimaraens family since its foundation. Its Vintage Ports are noted for their expressive, luscious fruitiness, which develops great opulence and complexity with age, as well as a voluptuous roundness on the palate supported by velvety mouth-filling tannins. Although they are capable of ageing for decades, the exuberant fruitiness of the Fonseca Vintage Ports makes them immensely enjoyable when young. Fonseca undoubtedly belongs in the first rank of vintage port houses. James Suckling, the distinguished wine critic and author of the most authoritative book to date on Vintage Port described Fonseca as the 'Bentley' of Vintage Port - the wine of the enthusiast and connoisseur.

QUINTA DO PANASCAL

One of the most highly reputed port vineyards, Quinta do Panascal occupies a west and south west facing aspect on the steep right bank of the Távora river, the important tributary which runs northwards into the Douro. In the words of an old saying, 'From Roncão and Panascal come the finest wines of Portugal'. A supplier of grapes to Fonseca for many decades, the property was finally acquired by the company in 1978. Since its acquisition the estate has been the object of major investment intended, not only to bring new life to the vineyard, but to ensure that the estate produces wines completely consistent with the Fonseca house style. As a result the property now produces outstanding wines which today form the backbone of the Fonseca Vintage Port blend. These are recognized for their rich, voluptuous fruitiness and above all for their mouth filling density, velvety texture and aromatic complexity. Quinta do Panascal was one of the first vineyards in the Douro Valley to practise organic viticulture.



QUINTA DO CRUZEIRO

Quinta do Cruzeiro has been supplying the firm since the 1870's, giving it the longest association with Fonseca of all the company's properties. Cruzeiro has contributed to the Fonseca Vintage Port blend since 1912 and remains a key component today. The property is a historic one and is recorded as having been awarded feitoria status (the highest vineyard classification of the time) in 1761. It occupies a warm west facing position on the lowest slopes of the valley on the left bank of the Pinhão River. The vineyard underwent extensive renovation in the 1970's - including the building of the first modern terraces - but still contains a large number of very old vines. The wines of Cruzeiro are noted for their fine, focused fruit and for their firm tannic grip which gives structure and vigour to the Fonseca Vintage Port blend.



QUINTA DE SANTO ANTÓNIO

Quinta de Santo António occupies an open hillside facing westwards down the Pinhão river about a kilometre north of Fonseca's Quinta do Cruzeiro. The estate shares Quinta do Cruzeiro's long association with Fonseca and achieved its feitoria status in the same year. Its wines have also contributed regularly to the Fonseca Vintage Port blend since early in the last century. However the estate is smaller in area and has recently undergone extensive renovation. As a result, Santo António is now a model estate, incorporating the latest techniques of vineyard landscaping and trellising. The estate is managed according to organic viticultural principles with the benefit of experience gained by Fonseca at Quinta do Panascal and in 2010 received full organic certification.



QUINTA LOCATIONS

