

FONSECA VINTAGE 1992 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 of 1991/92 was unseasonably dry. This dry weather continued into the Spring with light rain only in April and May. Flowering was earlier than usual in May, with warm weather at the end of the month ensuring a good berry set. A long hot summer was broken by a few heavy showers at the end of August and also September.

Picking started a week later than elsewhere in the region, on the 28th of September and was rewarded with a perfectly ripe crop. Vintage notes written on the 10th October reported "The acid balance is excellent and this, combined with high sugar levels and very good color extraction has resulted in musts of exceptional quality. The weather during the Vintage has been ideal for wine making."

Press Comments

James Suckling, Wine Spectator, June 1995

"The best Fonseca since the perfect 1977. Intense cassis, violet and plum aromas. Full-bodied, medium sweet and bursting at the seams with fruit and tannins. A wine of great mass and concentration. Try in 2005."

Roger Voss, Wine Enthusiast, February 2001 – 94 points

"A surprisingly youthful wine, exuding power and rich, juicy fruit. There's tannic structure still, as well as huge fruit. A concentrated wine that promises many years of life."

Robert Parker, The World's Greatest Wine Estates, 2005 – 97 Points

"Fonseca's 1992 is a majestic young Port that rivals the house's great efforts (1985, 1977, 1970, 1963). This colossal Vintage Port reveals a nearly opaque black/purple colour, and an explosive nose of jammy black fruits, liquorice, chocolate and spices. Extremely full bodied and unctuously textured, this multilayered, enormously endowed Port reveals a finish that lasts for over a minute. It is a magnificent Port that will age well for 30-40 years."

Tasting Notes

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 coming to decant the wine, stand the bottle upright 24 hours before drinking to allow the collected sediment to fall to the bottom of the bottle. After uncorking the wine, you must 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 various cheeses such as Stilton and Dorset Blue Vinny. So too are dried fruits such as apricots or figs. Alternatively, simply savor the unadulterated taste in a good glass with good company.

