

# GUIMARAENS 1991 VINTAGE PORT



## Background Information

In the early 1950's, the rising demand for vintage ports led Fonseca Guimaraens to create a second vintage port under the 'Guimaraens' label in 'non-classic', or undeclared years. Guimaraens vintage port is produced from the same three Fonseca quintas in the Cima Corgo which provide the backbone of Fonseca's vintage ports in declared years. Because they are produced from wines from the same sources as the classic Fonseca vintage ports, Guimaraens vintage ports consistently show the classic Fonseca style.

Somewhat earlier maturing than Fonseca vintage ports, they are aged in Fonseca's lodges in Vila Nova de Gaia and are only released for sale upon reaching maturity, which may be a decade or more after the vintage date. There is a smaller blend of Guimaraens vintage produced and these non classic wines, for their quality and rarity offer an exceptional value.

## Notes on Viticultural Year and Harvest

The Winter of 1990/1 was generally dry until early January, when there was heavy rain until March. April was also wet and flowering took place in May, in warm dry weather.

The summer was hot and dry and the flower set was excellent, resulting in a lot of fruit on the vines. Warm days and cool nights ensured long fermentations with excellent colour extraction. Sugar levels were above normal and, indeed, continued to rise during the course of the vintage. Rain fell on the 29<sup>th</sup> September but, due to dryness of the soil, it did not enter the root system and there was no colour dilution. Picking resumed on the 30<sup>th</sup> under textbook conditions.

## Press Comments

### James Suckling, Wine Spectator, July 1994

"Wonderful and classy, with superb balance. Very dark and inky, featuring thick berry, tar and violet aromas and flavors. Sweet and silky with a long finish."

### Robert Parker. The Wine Advocate February 1995 – 93 points

"The 1991 Guimaraens is the most impressive bottle I have tasted of this offering. The opaque purple color, and sweet, copious aromas of cassis, licorice, and flowers, are followed by a supple, rich, full bodied, precocious tasting port that is already easy to drink. ... It is extremely impressive because of its sumptuous texture and rich, pure fruit."

### Clive Coates MW. The Vine. April 1998.

"Fine colour. Lovely fragrant fruit on the nose. Very ripe and very classy, but not quite the strength for true vintage (as in the 1992). Lovely balance. This is cool and composed. Very good acidity. Long. Fragrant. Elegant. Fine."

## Tasting Notes

Deep brick, pale rim. Treacle, molasses, tropical wood, very exotic. Impenetrable crème de cassis, cocoa and spicy vanilla notes. Rich, wonderful roundness and texture. Exotic, cedar spice quality. Fresh plum of the finish.

## 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 savour the unadulterated taste in a good glass with good company.

