

FONSECA VINTAGE 1970 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

Winter rainfall from October to March was 40cm which was slightly above average. A very dry Spring followed by rain in May and June. From July through to October almost no rain fell and the vintage was made under ideal conditions.

Picking started on the 21st September and bunches were in perfect condition and completely free from disease. Sunny days and cool nights resulted in musts with tremendous depth of colour that took a lot of work. Yields were high.

Press Comments

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

"An extraordinary Vintage Port, the powerful, exotic, multidimensional 1970 boasts a dark plum color with light amber at the rim. An intoxicatingly fragrant perfume of incense, liquorice, caramel, black and red fruits, and notions of saddle leather soars from the glass of its unctuously textured, full-bodied, velvety offering. This magnificent Port is finally hitting full maturity, where it should rest for another 20+years."

Roy Hersh, www.fortheloveofport.com – 98 points

"This mostly dark ruby colored VP with slight bricking on the rim shows vibrant, youthful fruit. Round and robust jammy plum, tar and sweet chocolate flavours. Great balance, finesse in a feminine style and boisterous tannins on the tsunami of a finish. Will this peak anytime soon? Not in this decade, it just keeps getting better."

Tasting Notes

Deep rich brick red – burgundy – colour. Browning rim. Attractive, rich, spicy, ripe, raisin, caramel and resin bouquet. Lovely weight and balance. Strong flavours of raisins, caramel and spice. Good depth and full length on 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 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.

