

# GUIMARAENS 2005 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 preceding the 2005 harvest was extremely cold and dry leaving the reserves of water severely depleted after an already dry and hot 2004.

The growing season started later than usual as a result of the cold weather and the shortage of water. The whole growing season was marked by lower vigour and small berry size for all grape varieties.

From May 16<sup>th</sup> until 6<sup>th</sup> September there was no further rain. However, in spite of the extreme heat and drought like conditions, the ripening process continued normally, although at a slower pace than usual. Fortunately, the dry summer conditions were relieved by steady rainfall between 6<sup>th</sup> and 9<sup>th</sup> September, giving the vines the critical relief that they needed, enabling them to complete the ripening process and deliver a perfectly ripe and well balanced crop.

## Press Comments

### Neal Martin, eRobertParker.com, July 2007 – 88 points

"Very backward on the nose with faint hints of blackberry, wild hedgerow, dark chocolate and a hint of raspberry coulis. The palate is firm and muscular, spicy with good acidity but lacking a little focus at the moment and just a tad disjointed at the finish. May improve but needs 4-5 years to gauge. Drink 2012-2020."

### Richard Mayson, Decanter Magazine, December 2007

"Deep, opaque colour, ripe but still subdued, lovely ripe plummy flavours initially quite soft and voluptuous but backed by firm tannins. Dense, powerful length of flavour."

### Wine Access 93/100

"Peppery, tobacco, black tea, menthol, dried herb, black cherry jam, and dark chocolate aromas with a touch of spirit. Full, round, moderately sweet palate but good acidity with youthful tannins. Lots of licorice, black cherry jam, dried fig, orange, smoky, earthy, black tea, peppery flavours. Good finesse and length, needs 7-10 years to develop."

## Tasting Notes

Inky black colour with a narrow purple rim. The nose is still youthful and focused, displaying crisp, fresh raspberry and blackcurrant aromas and hints of tea leaf and plum. The palate is still relatively austere, showing plenty of depth and background. The thick velvety tannins reveal an attractive firmness and grip on the finish which is marked by a magnificent burst of fresh red berry fruit flavours.

## 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. 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.

