

## Fonseca Guimaraens Vintage Port

£28.99



**Vintage:** 2004  
**Bottle Size:** 75cl  
**Alcohol %:** 20.50%  
**Country:** Portugal

**Description:** This big and vibrant port shows excellent notes of dark and ripe, cherry, plum and damson fruit notes. It is the second wine of the renowned Fonseca House and the wine is from an undeclared but very good vintage hence the more moderate price tag. The ripe fruit would match a Christmas pudding well.

**Cepages:**

**Group:**

**Sub group:** Port

**Colour:** Ruby

**Closure:** Cork

**Producer:**

**Website:** [www.fonseca.pt](http://www.fonseca.pt)

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press** 'Mid-way between a single quinta and not-quite-a-vintage Port, this is rich, sweet and easy to drink, but with more structure and concentration than is immediately apparent. Spicy, peppery and showing a little bit of fiery spirit, this has dark, creamy fruit flavours and a complex, chocolatey finish. 93 Points' - Tim Atkin MW, [www.timatkin.com](http://www.timatkin.com), August 2016

**Awards** Bronze Medal Winner International Wine Challenge 2009

**Other Info:** The Port house of Fonseca originated in the 18th century as the Fonseca & Monteiro Company, but did not acquire the Guimaraens suffix until the early 19th century when, in 1822, the business was acquired by a

Manuel Pedro Guimaraens through the acquisition of a majority of the Fonseca shares. Control was thus ceded to the incoming Guimaraens, although as a condition of the takeover the outgoing Fonseca stipulated that his name should remain attached to the company, as it has done to this day. Fonseca Guimaraens remains one of the most important Port houses, the top wines occasionally challenging for wine of the vintage along with Taylor's and the better wines from the Symington stable, particularly Graham's. David Guimaraens not only oversees winemaking, but has also been instrumental in improving practice in the vineyard, with attentive selection of vines, enhancing the selection at harvest and introducing new carriers to protect the fruit as it travels from vineyard to winery.