



FONSECA

Vintage Port 2000



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	2000		
Volume:	750ml		
Vineyard:	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 Antnio, 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.		
Vinification:	A wet 1999 vintage was followed by a cold and dry winter. April and May were very wet with half the annual rainfall falling in these two months. June and July were dry. August continued dry, with the first half being extremely hot. The end of August and early September had perfect ripening conditions with long warm days. A couple of days of rain between the 10th and 18th September produced the ideal conditions.		
Appearance:	Inky purple colour		
Bouquet:	Complete nose, with impressive depth and background, displaying the concentrated and opulent fruitiness which is the hallmark of the Fonseca style.		
Palate:	Rich blackcurrant and plum aromas overlaid with spicy and floral notes. Full bodied and velvety on the palate, with ripe chewy tannins providing firm grip to support the long fruity finish.		
Technical Analysis:			
Alcohol:	20.50%	Packaging:	6 x 750ml
Hancocks Product:	79180		