



# FONSECA

## Vintage Port 2009



**Category:** WINE

**Style:** FORTIFIED/APERITIFS

**Variety:** PORT

**Region:** DOURO VALLEY

**Vintage:** 2009

**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:** 2009 will be remembered as a year of low yields. This was partly due to the small amount of fruit and also to the effect of the very dry ripening season. Dormancy ended very early, with bud burst starting at Pinho in the first week of March. The ripening season started with relatively cool weather which continued throughout July but in August this turned to intense heat.

**Appearance:** Impenetrable black colour.

**Bouquet:** Classic Fonseca nose dominated by an exuberant, hedonistic fruitiness, a powerful redolence of dark dense blackberry and blackcurrant which slowly releases a heady mix of spicy and herbal aromas, seductive notes of coffee and cocoa, hints of prune and wild scents of gumcistus.

**Palate:** Classic Fonseca nose dominated by an exuberant, hedonistic fruitiness, a powerful redolence of dark dense blackberry and blackcurrant which slowly releases a heady mix of spicy and herbal aromas, seductive notes of coffee and cocoa, hints of prune and wild scents of gumcistus.

### Technical Analysis:

**Alcohol:** 20.50%

**Packaging:** 6 x 750ml

**Hancocks Product:** 79186