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PRESS RELEASE

FONSECA TO RELEASE A GUIMARAENS VINTAGE PORT FROM 2013

The house of Fonseca, which celebrates its bicentenary this year, has announced that it will bottle a Guimaraens Vintage Port from 2013.

Guimaraens Vintage Ports are made in certain years when a classic Fonseca Vintage is not declared. They are blended from the best produce of the firm's Pinhão Valley estates, Cruzeiro and Santo António, and Fonseca's flagship property, Quinta do Panascal, on the right bank of the Távora. Approachable when young, they are an excellent choice for early drinking but have the depth and stamina to mature in bottle.

Commenting on the release, Fonseca's Managing Director, Adrian Bridge, noted: "Fonseca started trading on 8th April, 1815. Given Fonseca's undisputed position as a 'first growth' Vintage Port producer, I am delighted that we will be marking this historic event and celebrating the Bicentenary of the house with the release of a textbook Guimaraens 2013 Vintage Port." He added: "Guimaraens Vintage Ports have been made for over a century, drawing on the best produce of Fonseca's own estates in years that produce more supple and early maturing wines. The 2013 is a worthy successor to this tradition".

David Guimaraens, Fonseca's Wine Maker, added: "2013 may be described as a 'watershed' harvest, with exceptionally rich, powerful wines being produced prior to the rains of late September and lighter wines thereafter. The Ports made on the Fonseca estates in the first week of the vintage were outstanding, allowing us to produce a very fine Guimaraens 2013 vintage blend, full bodied and packed with dense berry fruit flavour."

The Guimaraens Vintage 2013 will be released later in the year.

ENDS

Additional information:

TASTING NOTE

A vivid magenta rim encircles an opaque purple-black core. The Guimaraens 2013 displays the opulent fruit character which defines the Fonseca house style. The nose opens with a surge of powerful and intense woodland berry aroma, rich and succulent but with no sign of over-ripeness. Hints of apricot emerge as the wine opens up in the glass, followed by warmer notes of cedar, wood smoke and dark chocolate. An array of discreet floral and herbal scents contribute an additional dimension of complexity. The palate is almost overwhelmed by rich dark berry flavours and the dense, compact tannins provide impressive volume and weight. Deceptively velvety on the mid-palate, the tannins emerge with a firm, confident grip on the finish. This is a Vintage Port whose seductive, hedonistic fruitiness make it an attractive choice for early drinking but which has the background and stamina to ensure a long life in bottle.

NOTES ON THE 2013 VITICULTURAL YEAR AND HARVEST

The preceding winter was very wet, with rainfall at Pinhão 30% above the norm. This replenished water reserves depleted by the arid conditions of 2012. In contrast to the intense rainfall early in the year, the growing season was dry with only 100mm of rain between April and August. As a result the vines were almost free of disease. The early growing season was also relatively cool leading to slow growth and a late *vérasion* around 15th July. July and August saw some very high temperatures which accelerated the cycle and encouraged ripening of the crop. July was the hottest month, with an average temperature of over 26°C, and in the two months of July and August there were 11 days on which the temperature exceeded 40°C. The hot weather extended into September but some rainfall early in the month helped to round off the ripening. Picking started at Quinta do Panascal on 21st September and in the two Pinhão Valley estates, Cruzeiro and Santo António, on the 23rd. Harvesting conditions were excellent until 27th September when there was heavy rainfall. Fortunately the best grapes were under cover by this time and produced deeply coloured, aromatic musts.