

FONSECA

\$89.50

* Suggested retail price

Guimaerans Vintage 2015

	Product code	13608787
	Licensee price	\$77.70
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Aperitif wine
	Country	Portugal
	Regulated designation	Denominação de origem controlada (DOC)
	Region	Porto
	Appellation	Porto
	Classification	Vintage
	Varietal(s)	Tinta amarela 25 %
	Varietal(s)	Tinta Cão 25 %
	Varietal(s)	Tinta Roriz 25 %
	Varietal(s)	Touriga Nacional 25 %
	Colour	Red
	Sugar content	98
	Closure type	Cork
	À boire	Ready to drink but has a capacity to age for many years.

ABOUT THIS WINERY

Fonseca (1815) is at the very top of the Port houses, and is also part of a tiny minority that only uses grapes from plots classified A. A cadastral classification was carried out between 1937 and 1945 on 84,000 plots of the Douro vineyard on a qualitative scale from A to F. The best wines come from categories A and B.

TASTING NOTES

A classic nose of wild berries, powerful but also very fine and complex. Dense blackberry and blackcurrant aromas form the backdrop for fresh, mint, balsamic and of gum resin and wild herbs. Discreet notes of exotic wood, liquorice and black pepper add complexity. The thick, well woven tannins provide both firmness and volume on the palate. The raspberry aromas are delicious and surprising on the long, delicious finish, giving it a clean, crisp and luscious finish.

Fonseca's 200th anniversary y...

PRODUCT NOTES

No. 88 in the Top 100 Wine Spectator 2017 - 93 points

"This warm, lush and full-bodied wine reveals notes of blueberry, acai berry and plum reduction flavors

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intertwined with notes of ganache and fruitcake. Graphite is well present on the finish. At its best from 2027 to 2040."

- From WINESPECTATOR.COM

Wine Enthusiast : 93 points

PRODUCTION NOTES

The Guimaraens Vintage 2015 is excellent to drink young but will not disappoint those who prefer to cellar it. Dry spring and summer have produced low yields, but the production is the healthiest we've seen in many years. A balanced ripening season has given the 2015 wines their typically firm but well-integrated tannins.



- 93 Points -
Wine Spectator

- 93 Points -
Wine Enthusiast

