

VINTAGE PORT

VINTAGE PORT 1997

93 POINTS Jobut Cuture The 1997 Vintage Port, part of our vertical this issue, is fresh, exuberant and simply delicious. Quite youthful in this vertical, it doesn't deliver a lot of complexity or gravitas, at least not yet, but it is hard to resist. Seeming bit too light, but bright and fresh, it finishes with intensity of flavor.

92 POINTS Wine Spectator Dark and enticing, with freshly brewed Turkish coffee, allspice and warm ganache hints starting this off, backed quickly by brambly grip and lots of fig and anise paste flavors. A subtle rustic edge on the finish gives this a little character.—1997 Vintage Port retrospective (January 2017). Best from 2020 through 2035.

"Late last year, I reported on a retrospective of 2000 Vintage Ports and Ramos-Pinto's bottling is in a great spot right now." - James Molesworth | Wine Spectator



PORTO

VINTAGE PORT 2000

The 2000 Vintage Port was bottled in 2002. It is a blend of 60% Touriga Nacional, 15% Tinta Roriz, 10% Tinta Barroca and 15% old vines, aged in large wooden vats (balseiros) for 18 months. It comes in at 89.2 grams per iter of residual sugar. Drinking rather well now, this has seductive texture and a balanced presentation, finishing with a touch of sugar and nuances of gracefully maturing Port. Laced with a touch of chocolate, it shows more power and grip as it airs out. When it was tasted again the next day, after plenty of air on Day 1, this showed even better, fresher and steelier. That's a good sign. It demonstrates that it has plenty of life left (hardly a surprise), but it has already acquired necessary complexity and seems fine now. Drink it or hold it. It's in a good place, but it can still improve.



POINTS

Lobut Perkup

Lush, warm and inviting, with fruitcake, melted licorice, mesquite, black currant and fig paste notes that have melded wonderfully. Ends with a caressing finish. Blind 2000 Vintage Port retrospective (March 2021). Drink now through 2030.