



QUINTA DO
VESUVIO

POMBAL DO VESUVIO DOC DOURO 2009

This is the second wine from Quinta do Vesuvio and is named after the estate's dovecote or 'pombal', which is surrounded by vineyards that contribute grapes to the Pombal do Vesuvio.

In 2009, after another dry winter, the hot summer conditions clearly indicated that an early vintage was likely and the good weather and considerable heat throughout the final period of maturation brought about one of the earliest starting vintages at Quinta do Vesuvio, with picking beginning on the 7th of September. As with the Pombal do Vesuvio's highly successful debut vintages of 2007 and 2008, the principal component variety of the 2009 is the Touriga Franca (60%), which is highly resistant to heat and, as a late-ripener, continued to mature very favourably on the vines, even after other varieties had begun to suffer from the very high temperatures experienced well into September. The Touriga Nacional also performed very well, once again demonstrating its survivability and adaptability to the Douro's harsh and unpredictable conditions, and accordingly its weighting in the final blend continues to be significant at 30%. The remaining 10% of the blend is Tinta Amarela.

The grapes were transported to the Quinta do Sol winery where, after a rigorous double selection (by bunch and by berry), they were lifted in a hopper and literally dropped into the fermentation tanks using our ingenious gravity system; a portable crusher at the mouth of the tank gently pops the berries, just enough to release the juice, contributing to a soft, silky texture in the wines.

GRAPE VARIETIES:	60% Touriga Franca; 30% Touriga Nacional; 10% Tinta Amarela.
AGEING:	12 months in 400L French oak barrels.
COOPERS:	Taransaud, Boutes and Saury.
PRODUCTION:	3.500 cases (12x75cl). Bottled December, 2010.
ALCOHOL:	14.0% vol
VOLATILE ACIDITY:	0.49 g/L (acetic acid)
TOTAL ACIDITY:	5.1 g/L (tartaric acid)
REDUCING SUGARS:	2.5 g/L
pH:	3.61

