

POMBAL DO VESUVIO

POMBAL DO VESUVIO DOURO DOC

2013

Pombal do Vesuvio is the second wine from Quinta do Vesuvio. The name comes from a dovecote (in Portuguese, 'pombal'), which is nestled amongst vineyards producing Touriga Nacional grapes - an important component of the blend of this wine. The 2012/2013 viticultural year brought substantial winter rainfall which replenished the water reserves in the parched soils, following two consecutive years of drought. Spring was dry and mild and this created good conditions for flowering and favoured good fruit set. Despite a very hot and dry summer, the water reserves stored in the soil from the bounty of winter rains helped the vines to withstand the adverse conditions and by the time the vintage got underway, the berries were well ripened with a good balance of sugar and acidity. Rainfall at the end of September imposed flexibility in our picking order but fortunately the best grapes (in particular Touriga Nacional) were harvested before the rain set in.

The grapes were taken to our Douro DOC 'Reservas' winery in 20 kg boxes and subject to rigorous double selection: The grape bunches were first sorted by hand before gentle de-stemming. This was then complemented by machine selection, berry by berry. The selected fruit was then lifted in a small container and then released and gently crushed directly above the fermentation tanks (a system known as gravity feed which avoids mechanical pumping). The tanks were rendered inert to avoid any undesired oxidation. The ferments were individually controlled, and fermentation temperatures and extraction methods (pumping over and rack and return) were adjusted, based on twice daily tastings intended to ensure that each wine retain the full potential of the grapes they originated from.

Once the alcoholic fermentation was complete, a post-fermentation maceration followed in order to extract the tannins from the grape seeds and complement those extracted from the skins, developing a richer and fuller palate and improving ageing potential. After malolactic fermentation in stainless steel tanks, the wines were transferred to 400 and 225 litre-French oak barrels, where they matured for 14 months. The wine was bottled in late March 2015. The winemakers are Charles Symington and Pedro Correia.



GRAPES VARIETIES

55% Touriga Nacional
35% Touriga Franca
10% Tinta Amarela

AGEING

14 months in French oak barrels

COOPERS

Taransaud, Boutes, Seguin-Moreau,
François Frères, Radoux and Saury.

TOTAL PRODUCTION

940 cases (12 x 75 cl)

ANALYSIS

Alcohol: 13,6% vol.
Volatile acidity:
0,6 g/L (acetic acid)
Total acidity:
5,2 g/L (tartaric acid)
pH: 3,71
Total Sugars (glu+fru):
0,6 g/l



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