



QUINTA DO VESUVIO

QUINTA DO VESUVIO DOURO DOC

2012

2012 was an unusually dry year. By the end of February, much of the Douro Valley was suffering from extremely dry conditions. The vines, though, adapted to the hydric stress by growing shorter shoots with fewer leaves which, when combined with the small number of bunches, reduced the need for water. This, together with summer temperatures a few degrees cooler than average, allowed the vines to remain active, with the grapes achieving good levels of phenolic ripeness and retaining an aromatic profile of great freshness and intensity. At Quinta do Vesuvio, the ripening of the grapes was always carefully controlled by our viticulture and winemaking teams, so that each vineyard plot was harvested at the optimal moment.

The grapes were taken to our Douro DOC winery at Quinta do Sol in 20 kg boxes and subject to rigorous double selection – the bunches were first sorted by hand before gentle destemming. Next, the fruit underwent an initial machine selection which was then complemented by hand selection, berry by berry. The individual berries were then lifted to a platform and transferred to stainless steel fermentation tanks, where they were gently crushed. Tanks were rendered inert to avoid the undesired oxidation of the juices.

The fermenting musts were individually controlled, and fermentation temperatures and extraction methods (punching down, 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. A significant proportion of the grapes in the 2012 Quinta do Vesuvio DOC Douro have been fermented in new 400-litre French oak barrels, where the skins are punched down using a macaco (a wooden plunger used in traditional Port winemaking) or, at an advanced stage of the alcoholic concentration, allows us to produce rich and dense wines, a fact which contributes greatly to the final blend.

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 enhancing the wine's ageing potential. Periodic tastings were carried out in order to identify the precise moment at which to begin pressing the grape mass, a decision which is critical for determining the final quality of the wine. After malolactic fermentation in stainless steel tanks, the wines were transferred to 225 and 400 litre-French oak barrels, where they matured for 15 months. The wines were then selected and the final blend of the Quinta do Vesuvio DOC Douro 2012 was made up. April 2014, 14,100 75cl bottles and 100 magnums (1.5 litres) of Quinta do Vesuvio DOC Douro 2012 were bottled.

GRAPE VARIETIES

70% Touriga Nacional
25% Touriga Franca
5% Tinta Amarela

AGEING

15 months in 225 and 400-litre French oak barrels (new and second use).

COOPERS

Taransaud, Boutes and
Seguin-Moreau.



ANALYSIS

Alcohol: 13,55% vol.
Volatile acidity:
0,54 g/L (acetic acid)
Total acidity:
5,2 g/L (tartaric acid)
Reducing sugars: 2.7g/L
pH: 3,64



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