



QUINTA DO VESUVIO



Quinta do Vesuvio is one of the greatest estates of the Douro. The magnificent house, chapel and winery were built in 1827. Vesuvio has been considered one of the most important properties of the Douro throughout its long history. The 137-hectare vineyard is predominantly north and west facing and rises from 110 meters at the river side to 450 meters. This estate makes exceptionally balanced wines, amongst the finest in the entire region. The soil is predominantly schistous with small granite outcrops.

  
**SYMINGTON**  
*Family Estates*

WINE DESCRIPTION SHEET

## QUINTA DO VESUVIO DOC DOURO RED 2017

### THE WINE

Touriga Nacional is one of the two most important grape varieties for the Vesuvio red wine. These vines are grown in the Quinta Nova vineyard located at 450 metres altitude, with a fine westerly aspect. This area of the estate was acquired for Vesuvio by Dona Antonia Ferreira in the mid-19th century. Little can she have imagined how valuable these high vineyards would be for the estate's red wines in the 21st century.

### VINTAGE OVERVIEW

2017 was the second driest year on record in the Douro and the hottest of the last four decades. For the vegetative cycle of the vine, the accumulated deficit of rainfall, between March and September, was of approximately 50%. The dry, mild winter was followed by an equally dry Spring with temperatures 2.6°C above the season average. Despite the lack of rain, the region's grape varieties responded well, adapting early on to the exceptionally dry conditions that prevailed since the beginning of the year. The advanced vegetative cycle resulted in the earliest harvest ever recorded, beginning in Vesuvio on September 3rd. Fortunately, the heat slowed down during the month (especially night temperatures), a very beneficial situation that was reflected in the excellent quality of the grapes received in the winery.

### WINEMAKING

The Vesuvio grapes, hand-picked at perfect ripeness into 20kg boxes, are transported to Quinta do Sol Reserve Winery. On arrival at the winery the bunches undergo an initial manual sorting followed by gentle de-stemming after which the berries are sorted before being gravity-fed into the small fermenting tanks. Crushing only occurs during the gravity entry into the vat, thus avoiding undesirable oxidation. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. A post-fermentative maceration follows to extract tannins from the seeds which complement the ones obtained from the skins, thus promoting the development of a larger mouth feel and increasing the aging potential of the wine.

### WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

### PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.  
56 % Touriga Franca  
41 % Touriga Nacional  
3% Tinta Amarela

### AGEING & PRODUCTION

16 months in 400 and 225l french oak barrels (80% new oak)  
Bottled in May 2019

### STORAGE & SERVING

Approachable now, although with potential to continue developing favourably through 2030.

### TASTING NOTE

Exquisite aromatic freshness with wild berries and a clear floral aroma, showing some hints of thyme and pine needle. In the palate is both silky and large, with exceptionally polished tannins and a remarkable freshness that enhances the cherry and black plum flavours, as well as hints of fine clover. The presence of oak is perfectly integrated, giving a precise shape to the simultaneously assertive and charming structure of the wine.

### WINE SPECIFICATION

Alcohol: 14.5% vol.  
Volatile acidity: 0.6 g/L (acetic acid)  
Total acidity: 5.9 g/L (tartaric acid)  
pH: 3.72  
Total sugars (glu+fru): <0.6 g/l  
Colour intensity: 1.4  
Allergy advice: Contains sulphites