



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 2018

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

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured balanced ripening of the berries with good levels of acidity that are reflected in the wine's balance. Yields were very low, but that favoured the high quality that the wines reveal.

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, Pedro Correia and Hugo Almeida.

PROVENANCE & GRAPE VARIETIES

56% Touriga Franca
41% Touriga Nacional
3% Tinta Amarela

AGEING & PRODUCTION

17 months in 400 and 225l french oak barrels (80% new oak).
Bottled in May 2020

STORAGE & SERVING

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

TASTING NOTE

Exquisite floral expression with rose and rock-rose notes, which are well defined by a pristine aromatic freshness. Great fruit purity sensation and overall graciousness, a contribute of the altitude of the plots that are at its origin. Deep and intense on the palate, imposing and assertive, with spicy tannins that bring the usual size and tension of Vesuvio's wines - without ever sacrificing balance.

WINE SPECIFICATION

Alcohol: 14.5% vol.
Volatile acidity: 0.6 g/L (acetic acid)
Total acidity: 6.2 g/L (tartaric acid)
pH: 3.67
Total sugars (glu+fru): <0.7 g/l
Colour intensity: 1.4
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets