

QUINTA DO VESUVIO 1989 VINTAGE PORT



QUINTA DO VESUVIO

Quinta do Vesuvio is arguably the most magnificent estate in the Douro valley. Located in the beautiful and austere Port-growing region of the Upper Douro valley, its history dates back to the 16th Century. All of the grapes are hand-picked, with a careful selection being made. Vesuvio is one of the very few estates in the Douro where all of the wines are made using the traditional treading method in granite lagares, among the largest in the Douro valley, and offered exclusively as a single Quinta Vintage Port. In 1989, Quinta do Vesuvio was purchased by the Symington family whose involvement in the production and shipping of Port began more than a century ago. Vesuvio is now ranked as one of the top-tier Vintage Port producers. Over the last decade, Quinta do Vesuvio has amassed an impressive number of awards at international tasting competitions around the world.

THE VITICULTURAL YEAR

After a winter of less than half the average rainfall, there followed sporadic rain during the spring. Late July and early August was exceptionally hot, with temperatures reaching 42°C in the shade. It was then that the lack of winter rain started to make itself felt. Particularly in the more easterly areas of the Upper Douro, where the vines started to show signs of stress with leaves dying and falling. Picking started in the more advanced areas on or about 7th September, about three weeks earlier than usual. On the 8th and 9th September unexpected heavy rain fell, and within a few days both yields as well as sugar readings rose sharply, as the vines absorbed the moisture and flourished under the almost perfect weather that followed.



Vintage Overview

A good year that produced some attractive, medium-term single quinta wines. Not a general declaration.

Contemporary Family Comments

"Having enjoyed a long, hot, dry summer like much of western Europe, the Douro vintage started about three weeks earlier than usual, and was all over by the first week of October."

"In retrospect, it would probably have been better if the whole Douro Vintage had been delayed by about a week, but it can be said with confidence that apart from the few very early picked grapes that came into the crushers or Lagares rather dry and lacking in juice and freshness, the main crop of Upper Douro grapes has produced wines of excellent quality, dark, full-bodied yet with attractive freshness."

Michael D. Symington, October 1989

Tasting Notes

Garnet colour. Lovely mature fruit aromas. Remarkably balanced palate of ripe fruit and soft tannins. Sumptuous lingering finish, smooth and elegant.

Food pairing suggestion and serving

Although it is often stated that Vintage Port's perfect food pairing is Stilton cheese, Quinta do Vesuvio 1989 Vintage Port is also delicious on its own or when enjoyed with any type of creamy cheese, such as Camembert or Brie.

Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

Decanting

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Wine Specifications

Alcohol: 20% vol (20°C)
Total acidity: 4.8 g/l tartaric acid
Baumé: 4.0

Reviews & Awards

94 out of 100 Points

"Elegant and dense with smooth, pure fruit and a nice long spicy finish. Dense. Evolving beautifully with good structure still."

Jamie Goode, Wineanorak.com, August 2009

17.5 out of 20 Points

"Very developed. Very rich and raisiny and satisfying. A little kick at the end. Prune and utterly seductive... Clever anyone who has this in their cellar. A bit dry, and a bit of dry curry spice, on the finish."

Jancis Robinson, jancisrobinson.com, 8th December 2008

"The 1989 VINTAGE is remarkably balanced and harmonious, with excellent fruit and soft tannins".

Colin Parnell, Decanter Magazine, May 1992