

QUINTA DO VESUVIO 1990 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

The above average rainfall of the preceding winter ensured that there were good reserves of moisture in the soil. This was fortunate as the weather throughout the summer was very dry and the months of July and August were particularly hot. The budding of the young wines was huge, and the 'flowering' was completed under ideal conditions, all pointing to a large vintage, welcome to all farmers after two very short years. Then the searing heat of late July and most August appeared to change everything and the grapes seemed to be drying up still only half-ripe. However, some heavy rain on 21st August heralded the end of the heat wave, and from mid-September maximum daily shade temperatures dropped to just below 30°C (86°F) for the first time in almost two months. Rain in early September brought cool weather and allowed the grapes to swell and ripen fully. By the time the harvest started the grapes were in perfect condition.

Vintage Overview

A Vintage which produced abundant quantities of good quality wine, a small amount of which was outstanding. Not a general declaration.

Contemporary Family Comments

"Grapes were uniformly healthy from start to finish, without a trace of mould or rot to be seen. In short, the 1990 Vintage has probably favoured not so much the very early starting Quintas, but those whose grapes were picked from the third week of September onwards; however, overall quality promises to be good to excellent."

Michael D. Symington, October 1990

Tasting Notes

Deep red colour, complex and rich berry fruit aromas. Well structured palate, full-bodied, with all the power and concentration of a classic Vintage Port.

Food pairing suggestion and serving

Although it is often stated that Vintage Port's perfect food pairing is Stilton cheese, Quinta do Vesuvio 1990 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: 4.5 g/l tartaric acid
Baumé: 4.1

Reviews & Awards

17 out of 20 Points

"Quite youthful and rich and round – but embryonic. Masses of ripe fruit! ...and those curry spices on the finish. Long."

Jancis Robinson, Jancisrobinson.com, December 2008

"Pick of the Single Quintas.....a very big, concentrated wine."

Robert Joseph, Sunday Telegraph, August 1994

93 out of 100 Points

"The 1990 Symington's QUINTA DO VESUVIO possesses an opaque black/purple colour, and a sweet, rich nose with a whiff of liquorice and powerfully ripe fruit. In the mouth it is full-bodied, with superb concentration, as well as a rich, opulent, deep finish. Drinkable now, it has at least 20 years of evolution."

Robert Parker, The Wine Advocate, 28th August 1992