

# QUINTA DO VESUVIO 1991 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 heavy rains that fell in the early part of 1991 were to stand the vineyards in good stead for the dry spring and very hot summer which ensued. Following the intense August heat, refreshing showers in early September ensured the grapes achieved a very good state of maturity with high sugar levels. In general over the Douro region yields were well down as a result of the hot summer. However, at Vesuvio production actually increased slightly as new vineyards came on stream, and the total quantity made reached 223 pipes. All the picking was by hand and the vintage began at Vesuvio on the 9th September.



### Vintage Overview

A very small but very good Vintage, similar to the 1983's. A vintage that was declared by most but not all houses. Only 31 pipes (22.070 bottles) of the very finest wines were bottled of 1991 Vesuvio Vintage, out of a total production on the estate of 223 pipes.

### Contemporary Family Comments

*"The wines from the young vines were not considered for the 1991 Vintage blend, and only the very finest ports from the old vineyards were selected."*

Peter Symington, October 1993

### Tasting Notes

The 1991 Quinta do Vesuvio Vintage shows all the hallmarks of a classic Vintage Port. Intense red colour. Packed with aromas of berry fruits such as blackcurrant and graceful floral hints. On the palate very complex fruit flavours, excellent ripe tannins and a sweet and powerful finish.

### Food pairing suggestion and serving

Although it is often stated that Vintage Port's perfect food pairing is Stilton cheese, Quinta do Vesuvio 1991 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: 4.28 g/l tartaric acid  
Baumé: 3.7

### Reviews & Awards

#### 18 out of 20 Points

*"Heady and, funnily enough – party(!) with great acidity and finesse. One of those claret-like vintages! Lovely!"*

Jancis Robinson, Jancisrobinson.com, December 2008

#### 92 out of 100 points

*"Still quite closed on the nose but showing some underlying intensity. Lovely sweet, spicy berry fruit with spicy, peppery tannins and a well-balanced palate."*

Richard Mayson, Wine International, December 2003

*"The Quinta do Vesuvio is likely to be the best of the '91s. Here the structure is used to full advantage, layers of complex fruit flavours crowd the palate, the finish is long and light, this is a wine of grace and power."*

Mark Golodetz, Wine Enthusiast, February 1994