

QUINTA DO VESUVIO 1995 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 winter of 1994/5 brought good rainfall to Vesuvio. However March and April were surprisingly warm. This encouraged very early leaf growth, budding and eventual flowering. By early August the old vineyards were some two weeks ahead of their normal level of maturation. By the end of the month, which had been very hot, the grapes looked in excellent condition, with the slight "wrinkling" that demonstrates to a Port producer that the juice is very concentrated and rich. Picking started on the 4th September, some 14 days earlier than average. A little rain had softened the skins allowing for easier colour extraction.



Vintage Overview

Peter Symington selected only 52 pipes from the Quinta's total production of 385 pipes, to bottle as Quinta do Vesuvio Vintage Port.

Contemporary Family Comments

"The 1995 musts showed excellent colour and attractive aromas. The baumés were high, demonstrating the degree of concentration achieved by the hot weather in August. Touriga Nacional gave 14.5 degrees and the Tinta Roriz 14. Once the fermenting juice had been run off and fortified, the young wine was left to lie in the Quinta's vats and "closed up" very satisfactorily."

Peter Symington, April 1997

Tasting Notes

The wine is rich, dark and concentrated; it has aromas of violets and "esteva" (rock rose) and is very smooth and elegant on the palate. The 1995 Vesuvio will rank as one of the Quinta's finest Vintages. All the wine made at Vesuvio was trodden by foot in the Quinta's ancient lagares.

Food pairing suggestion and serving

Quinta do Vesuvio 1995 will surely make any lunch or dinner a memorable one. It is a fabulous accompaniment to chocolate desserts, such as chocolate pudding, but can also be enjoyed on its own - it is an experience in itself.

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: 3.7

Reviews & Awards

18 out of 20 Points

"Narrow-rimmed black-red; a dense, undeveloped nose, with a sweet, slightly raising fruit at its core, but classic youthful Vintage Port pepperiness, too; concentrated middleweight wine, with firm, dry-textured drought-year tannins; very full, very sweet, and rich, long, complex, and juicy across the palate, with plenty of matter allied to the characteristic Vesuvio elegance, and with a powerful, sweet-fruited persistence... A wine of considerable scope, and of a declared-vintage quality - remarkable, in fact, for a non-vintage year... long term satisfaction seems guaranteed..."

SILVER MEDAL

International Wine & Spirits Competition 2007

"Vibrant, bright purple hardly showing any age at all. Ripe figgy nose with hints of cherry and plum. Soft and supple on the palate with good spicy lift in the finish. Developing flavours even at this age with ever growing complexity. Wine of contrasting characters of maturity and youth. Fresh and lively yet supe mellow characters as well. Delightful now yet lots still to show."