

QUINTA DO VESUVIO 1997 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 weather conditions leading up to the harvest were very favourable. Spring was not excessively hot, allowing the vines an even and balanced growing period. The customary hot summer temperatures, which reached 40°C, arrived just at the correct moment in mid-August and lasted throughout September, interrupted only by some welcome rainfall on the 24th and 27th August. This text book final ripening period proved a decisive factor in the outstanding quality of the wines produced at Vesuvio in 1997, assuring the grapes were at peak maturity and in excellent condition. Picking started on the 18th September and continued until 6th October under ideal dry conditions, with sugar readings averaging an excellent 13° Baumé.



Vintage Overview

This is one of the great Vintages of the decade, with full-bodied and harmonious wines. A General declaration and the last vintage to have been bottled in the 20th century. After a rigorous selection of the very best lots, 3000 cases of the Quinta do Vesuvio 1997 Vintage were estate bottled and released, representing under 10% of the total production of the property.

Contemporary Family Comments

"Quinta do Vesuvio is privileged to be one of the only properties with varietally planted vineyards that are now over 25 years old, consistently producing low yields of balanced and concentrated fruit. In 1997 the Touriga Francesa and Tinta Barroca excelled, forming the backbone of this outstanding Vintage."

Peter Symington, April 1999

Tasting Notes

Dark and intense purple colour, on the nose showing a luscious ripeness with rich floral aromas of esteva (rock rose) and hints of blackcurrant. On the palate extraordinary rich and full-bodied, packed with layers of fruit and firm tannins, holding its richness all the way through to a long and concentrated finish.

Food pairing suggestion and serving

Quinta do Vesuvio 1997 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: 4.1 g/l tartaric acid
Baumé: 3.4

Reviews & Awards

18.5 out of 20 Points

"Dark crimson with slightly ruby rim. Rich and alcoholic with a hint of bonfires and raisins. Lots of fine tannin not yet integrated but it should get there. This is a striking young Port with a good future ahead of it. Very ripe, sweet finish. Big and brassy but masses of tannin underneath all that ripe fruit."

Jancis Robinson, 14th October 2004

"A delicious... dark saturated ruby/purple port, this 1997 reveals copious quantities of jammy, grapy, black fruit flavors intermixed with earth and spice, full body, and silky tannin."

Robert Parker, Wine Buying Guide, 2003