

QUINTA DO VESUVIO 1998 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 mild June, July and August were hot and dry, leading to good even maturation, with the Tinta Barroca looking particularly promising. Maturation studies carried out between 19th August and the beginning of the vintage, determined the following picking order at Vesuvio: Old vineyards; Tinta Barroca; Tinta Amarela; Tinta Roriz; Touriga Nacional; Tinto Cão; and Touriga Franca. Picking began on the 21st September and continued until 4th October; great care being taken to select and vinify the very best fruit separately, once perfect ripeness had been achieved. Grape quality was very good with average sugar readings an excellent 12°-13° Baumé.



Vintage Overview

The smallest vintage for decades, with some good and powerful Quinta Vintage Ports made. Not generally declared.

Contemporary Family Comments

"Cool night time temperatures during the vintage ensured that the grapes were brought in cold, and fermentations took longer than usual. Consequently, 1998 was a year for "Lagar" wines which could "take a lot of work", allowing for greater flavour and colour extraction. Therefore, 1998 turned out to be an ideal year for producing classic Vintage quality Ports at Vesuvio, where winemaking continues to be 100% by the time honoured method of treading the grapes by foot in granite lagares."

Charles Symington, November 1998

Tasting Notes

Very dark red colour with hints of purple. A super rich concentrated nose of blackberry fruit and undertones of black cherry. On the palate showing huge body, luscious cassis flavours balanced by firm tannins, finishing with a fantastic exhibition of power and finesse.

Food pairing suggestion and serving

Quinta do Vesuvio 1998 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: 3.7

Reviews & Awards

17+ out of 20 Points

"Narrow brick-rimmed black-red; a dense, perfumed nose, if the fruit is still a little raw, but promising a fine bouquet; an excellent balance of fresh and succulent fruit within a fine, firm, tannic frame; deep, sweet, complex flavor of ripe black fruit and minerals. Long, elegant, even palate with a racy complexity and mouth-filling scent behind the fairly muscular structure, and with a long, violet-scented finish. A dense yet harmonious Vesuvio, with tannins that are very fine but still very present."

Michael Schuster, World of Fine Wine, Dec. 2007