

QUINTA DO VESUVIO 2003 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 2003 was very wet in the Douro and this was to prove of critical importance later in the growing season. The rainfall, which brought mild, moderate conditions only abated in April and was followed by very hot and dry conditions, interrupted only by some very welcome showers in late June and July. Some of the hottest temperatures ever recorded in Portugal were experienced in August, although in the Douro it was not much hotter than normal, maximum daytime temperatures at Vesuvio averaging about 42°C. Owing to the accumulated water reserves deep in the schistous soil, ripening took place under ideal conditions and the continuing dry weather in September ensured that the vintage took place in near perfect conditions.



Vintage Overview

The 2003 wines have great 'traditional' tannic structure with attractive ripe fruit flavours - classic Vintage Port. A general declaration. The 2003 Vintage at Vesuvio continues the unbroken tradition of foot treading in its eight granite 'lagares' that dates back to 1827.

Contemporary Family Comments

"Although a little hot at times, the lagares ingenious cooling mechanism guaranteed that fermentation temperatures were held within the desired limits. The fruit arrived at the winery in excellent condition with text book ripeness, Baumés averaging 13.5°. The principal grape varieties planted at Vesuvio faired magnificently, the heat resistant Touriga Nacional reaching Baumés of around 14° with balanced acidity. The Touriga Franca, a late ripening variety, thrived in the warm dry weather in September, also achieving generous Baumés. The components for a great Vintage were in place."
Charles Symington, October 2003

Tasting Notes

The 2003 Vesuvio is of superb quality, possessing Vesuvio's lovely scented nose of violets, layers of opulent blackcurrant fruit and a powerful, tightly knit structure suggesting

great longevity. The overall harmony of this wine is astonishing, even at this young stage. The wine will bring great pleasure throughout its long life.

Food pairing suggestion and serving

Quinta do Vesuvio 2003 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: 4.58 g/l tartaric acid
Baumé: 4.1

Reviews & Awards

96+ out of 100 Points

"... one of the greatest bottlings in the short career of Quinta do Vesuvio. Dark purple and at full opacity. This... will only get better as it rounds out down the road. Brash blueberry and primary plum in profile put me in purple Port paradise. A serious maelstrom of complexity shows up in the middle and also the lip smacking, show stopper of a finish. A brilliant prodigal Port..."

Roy Hersh, Fortheloveofport.com, May 2007

95 out of 100 Points

"Complex aromas of crushed berries, pepper and spices. Full-bodied, with medium sweetness and layers of polished tannins. Masses of berry, plum and citrus character. This single-vineyard Port is always superb."

James Suckling, Wine Spectator, December 2005