

QUINTA DO VESUVIO 2004 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

Climatically, 2004 was atypical throughout most of the agricultural year, with an unusually dry winter being followed by an equally dry and very hot spring. June was exceptionally hot at Vesuvio with virtually no rain to speak of. Rainfall was totally absent during July and there was great concern that excessive hydric stress would irreversibly compromise the quality of the fruit. Fortunately, however, August brought plenty of rain, in fact the highest recorded in the Douro for the month of August in 104 years. From mid September there were 25 days of uninterrupted sunshine, with high temperatures allowing for excellent ripening of the grapes.



Vintage Overview

The 2004 vintage produced wines of very good quality, and surpassed all expectations with some of the highest Baumés experienced since 1995. The wines made in 2004 will be remembered principally for their power, structure and tremendous colour.

Contemporary Family Comments

"The grapes were in very good condition; Baumés were above average at about 13°. Tinta Franca and Tinta Nacional gave lower than average yields but showed fine concentrated musts. The Roriz and Barroca performed particularly well, the latter giving good yields as it was picked first, while the other varieties became more concentrated during the warm September weather. Yields in the Douro were low as usual, 1.68 kgs per vine for Touriga Franca and as low as 0.49 kgs for the old vines."

Charles Symington, October 2004

Tasting Notes

The 2004 Vesuvio has an opaque, inky purple colour. The excellent ripeness of the grapes and the relatively high Baumés allowed for longer fermentations, producing wines of exceptional concentration, depth of colour and tannic structure. It has a fragrant nose of

violets and layers of rich blackberry fruit on the palate, making it irresistible for broaching young, although the wine will age for decades.

Food pairing suggestion and serving

Quinta do Vesuvio 2004 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: 4.4 g/l tartaric acid
Baumé: 3.5

Reviews & Awards

18.5 out of 20 Points

"Very complete and full. Caresses the palate. Pruney. Satisfying. Could approach this now! Nice tight finish."

Jancis Robinson, Jancisrobinson.com, December 2008

94 out of 100 Points

"A powerhouse of a wine that goes from densely rich to massive without a pause. The ripe fruit, dark, heavy tannins and black plum and fig flavors all come from the terroir of this great vineyard."

Roger Voss, Wine Enthusiast, March 2008