

QUINTA DO VESUVIO 2005 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 2005 was typically cold, albeit unusually dry and was followed by a spring that was considerably warmer than usual. The very hot and dry conditions persisted throughout the summer and it became clear that this period of drought was even more severe than the one experienced in 2004. An unprecedented eight consecutive months of above-average temperatures further compounded the situation, creating a difficult environment for the vines. The combined effect of these conditions led to the earliest recorded vintage at Vesuvio, picking starting on August 30th. Some rain finally fell on September 7th and 9th. This came at a critical time and greatly improved the quality of the crop. Ideal sunny and dry conditions followed, paving the way for perfect harvesting weather.



Vintage Overview

2005 was a particularly good year for the Touriga Franca variety making the hallmark of the Vintage rich and floral wines with very attractive firm, but soft tannins.

Contemporary Family Comments

"2005 has proved once again the amazing ability of the vine to overcome very tough conditions. It was astonishing to see the small green berries fill out, turn dark red and ripen with such limited moisture in the soil. Nature was very kind to us with rain on the 6th and 9th, followed by a succession of beautiful sunny days. We are confident that some very interesting and very good Ports will have been made in the Douro this year."

Charles Symington, October 2005

Tasting Notes

Vesuvio 2005 Vintage has a superb inky black colour. The nose is brimming with strong notes of violets and wild spring flowers. The taste is long, complex and rich, with layers of flavours that persist on the palate. Blueberry and blackcurrant flavours combine with rich bitter-chocolate and add structure. A seamless vintage port, with perfect integration and a velvet-like texture on the palate.

Food pairing suggestion and serving

Quinta do Vesuvio 2005 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: 4.5 g/l tartaric acid
Baumé: 3.9

Reviews & Awards

93 out of 100 Points

"As ever, Vesuvio is packed with its generous, opulent ripe fruit, showing richness, dense flavors, layers of jam and sweetness with a hint of caramel flavors. This is a Port for indulgence, ripe, rich and packed with flavor."

Roger Voss, Wine Enthusiast, March 2008

92 out of 100 Points

"...a luxurious Porto... The texture is satin, the tannins present while seemingly imperceptible under exotic fruit depths of pomegranate and wild berries. With 12 years in the cellar, the youthful perfume will begin to grow more complex."

Wine & Spirits, December 2007