

TOTAL PRODUCTION:
600 cases - 7200 bottles



VESUVIO VINTAGE PORTS ARE FOOT-TRODDEN IN THE QUINTA'S EIGHT MAGNIFICENT GRANITE LAGARES, MAINTAINING AN UNBROKEN TRADITION THAT DATES BACK TO 1827. FULL COMPLEMENTS OF 50 TREADERS WORKED EACH LAGAR DURING THE 2009 VINTAGE.



As 2009 was a particularly hot year, this favoured the cooler conditions of vineyards above 250 metres of altitude. Therefore the second phase of the vintage at Vesuvio showed a quite clear improvement in the wines produced, particularly in terms of aromas and acid balance. The Vesuvio 2009 Vintage lot was made up of 40% Touriga Nacional from block 112 and 142, (which is situated at a considerably higher altitude than has

VARIETY	PERCENT	YIELDS/VINE	BAUMÉ
T. Nacional	40%	0.9Kg	14.4 °
T. Franca	36%	1.0Kg	13.2°
Sousão	24%	0.7Kg	13.5°

After another dry winter, the hot summer conditions clearly indicated that an early vintage was very likely. This was confirmed at the first sampling of the grape maturation studies in mid-August, with Baumés found at 1 degree above the normal values for that early stage. The good weather and considerable heat throughout the final period of maturation brought about one of the earliest starting vintages at Quinta do Vesuvio, with picking beginning on the 7th September. In 2009 the Vintage was divided into two distinct and independent stages. Initially the grape varieties were picked in sequence from the lower lying vineyards, and then in a second phase the same sequence was repeated in the higher altitude vineyards. The difference in picking dates between grapes of the same variety at different altitudes varied by up to 15 days. This significant difference in picking dates demonstrates very clearly the important effect of altitude, and consequent temperature variations on ripening.

normally been used in the Vesuvio blend) and which produced a wine of fantastic colour and balance. The 36% of Touriga Franca, a variety which is highly resistant to heat and in fact positively revels in hot conditions, was picked from block 78, which is from where the best Franca wines are normally produced at Vesuvio. The combination of floral aromas, deep colour and concentration of tannins produced by this variety contributed very favourably to the overall intensity and complexity of the 2009 Vesuvio Vintage. The renaissance of the Sousão variety in the Douro has been extremely beneficial for the production of Vintage Ports in years that are particularly hot. The integration of 24% of Sousão from blocks 108 and 109 in the 2009 Vesuvio Vintage is the highest ever since the variety was replanted at the Quinta at the start of the Century, and it contributed to the final lot in various aspects. Its tremendous colour, firm tannins and steely acidity, when



combined to the Touriga Nacional and Franca components, created a powerful and distinct wine of great balance. Each component of the wine was held in the quinta's wooden vats for 18 months, after which they were blended to arrive at the final lot, prior to bottling in April 2011 - unfiltered. A judicious selection of the finest lots was chosen for final bottling, resulting in a limited release of just 600 cases (7,200 bottles).

TASTING NOTE: stemmy and herbal on the nose (a keynote of the Sousão varietal); inky black, powerful and very substantial. Mouth-filling, brambly fruit invades the palate, some dark chocolate tones - intense, concentrated, muscular and brooding. An impressive wine destined to develop magnificently over the next decades.

WINEMAKERS: Charles Symington and Mário Natário.

www.quintadovesuvio.com