



QUINTA DO VESUVIO

POMBAL DO VESUVIO DOC DOURO 2011



Pombal do Vesúvio is the second wine from Quinta do Vesúvio. The name comes from a dovecote, in Portuguese, pombal, which is nestled amongst vineyards producing Touriga Nacional grapes, an important component of the blend of this wine. 2011 was an exceptional year in the Douro Valley. The 2010/2011 winter was wet, which built up the underground water reserves that are critical at each stage of the vine's growth cycle. The spring was very warm and dry. However, a relatively mild summer, with some rain in late August and early September, attenuated the effect of the drought and helped the vines to ripen their fruit perfectly. A period of good weather followed for almost two months, creating the ideal harvest conditions and leading to the prediction that great wines would be made that year.

The grapes were taken to our Douro DOC winery at Quinta do Sol in 20 kg boxes and subject to rigorous double selection – the bunches were first sorted by hand before gentle destemming. Next, the fruit underwent an initial machine selection which was then complemented by hand selection, berry by berry. The individual berries were then lifted to a platform and transferred to stainless steel fermentation tanks, where they were gently crushed. Tanks were rendered inert to avoid the undesired juice oxidation. The fermenting musts were individually controlled, and fermentation temperatures and extraction methods (pumping over and rack and return) were adjusted, based on twice daily tastings intended to ensure that each wine retain the full potential of the grapes they originated from.

Once the alcoholic fermentation was complete, a post-fermentation maceration followed in order to extract the tannins from the grape seeds and complement those extracted from the skins, developing a richer and fuller palate and conferring ageing potential.

After malolactic fermentation in stainless steel tanks, the wines were transferred to 400 and 225 litre-French oak barrels, where they matured for 11 months.

The final blend of Pombal do Vesúvio DOC Douro 2011 is made up of 50% Touriga Franca, 40% Touriga Nacional and 10% Tinta Amarela. The wine was bottled in late January 2013.

GRAPE VARIETIES:	50% Touriga Franca; 40% Touriga Nacional; 10% Tinta Amarela
AGEING :	11 month in French oak barrels
COOPERS :	Taransaud, Boutes, Seguin-Moreau, François Frères, Radoux e Saury
TOTAL PRODUCTION:	2,000 cases (12x75cl)
ALCOHOL :	14,1% vol.
VOLATILE ACIDITY:	0,57 g/L (acetic acid)
TOTAL ACIDITY:	5,2 g/L (tartaric acid)
PH:	3,70
REDUCING SUGARS:	3,3 g/L