

POMBAL DO VESUVIO DOC DOURO RED 2015



The magnificent Vesuvio estate is one of the finest in the region. Vesuvio contains seven hills and thirty-one valleys. Some of the highest points reach up to 500 meters, offering magnificent sweeping panoramas of the surrounding landscape. It has a vast wealth of microclimates, low yields and low rainfall, which give the wines a structure, complexity and ageing potential unmatched anywhere in the Douro.

THE WINE

Pombal do Vesuvio is Quinta do Vesuvio's second wine, produced exclusively from grapes grown in the property's extensive vineyards. The pombal, or dovecote, from which the wine takes its name, is surrounded by some of the quinta's finest Touriga Nacional vineyards, a variety that forms an essential component of Pombal do Vesuvio.

VINTAGE OVERVIEW

Abundant rainfall at the start of the viticultural year contributed to the replenishment of soil water reserves, which proved crucial due to the very dry winter, spring and summer that followed. Fortunately at Vesuvio, rain came to the rescue in May, falling evenly and allowing the soil to gradually absorb the precious water. This rain was of enormous benefit and helped to sustain the vines during the very hot, dry months of June and July. August was relatively cool and the lower than average nocturnal temperatures proved decisive in preserving the natural acidity in the berries. When the vintage began the crop was in very fine condition: small healthy bunches and berries augured well for structured and concentrated wines. Two days of rain in mid September secured the final ripening of the Touriga Nacional and Touriga Franca varieties, both of which were exceptional.

WINEMAKING

The hand picked grapes are placed in small, shallow 20 Kg open containers. On arrival at the winery, the bunches undergo an initial manual sorting followed by gentle de-stemming, after which the berries are carefully machine-sorted and placed on conveyors that relay them to the top of the fermentation vats, avoiding any form of pumping. The berries, still whole, are then gently crushed and gravity fed directly into the vats. Fermentations are monitored individually, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted in accordance with each wine in order that all the grapes' potential can be tapped. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract the mature, soft tannins from the pips, thus favouring a wine that is full-bodied and complete on the palate, whilst also contributing to the wine's longevity.

WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
50% Touriga Nacional,
45% Touriga Franca,
5% Tinta Amarela.

AGEING & PRODUCTION

10 months in French oak barrels.
Bottled November 2016.
2 958 cases (12x75cl) and 249 Magnums.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2024.

TASTING NOTE

Deep crimson colour. Aromas of liquorice and bramble and a scent of violets. Weighty and broad with good concentration on the palate, simultaneously full-bodied and silky. Ripe fruit, fresh and focused; damson and black cherry flavours. Well sculpted tannins with a fine mineral edge combine with seamless integrated wood which affords superb balance to the wine. Good length on the elegant finish.

WINE SPECIFICATION

Alcohol: 13.5% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.5 g/L (tartaric acid)
pH: 3.68
Total sugars (glu+fru): 0.6 g/l
Colour intensity: 1.6
Allergy advice: Contains sulphites