



QUINTA DO VESUVIO



Quinta do Vesuvio is one of the greatest estates of the Douro. The magnificent house, chapel and winery were built in 1827.

Vesuvio has been considered one of the most important properties of the Douro throughout its long history.

The 137-hectare vineyard is predominantly north and west facing and rises from 110 meters at the river side to 450 meters. This estate makes exceptionally balanced wines, amongst the finest in the entire region. The soil is predominantly schistous with small granite outcrops.


SYMINGTON
Family Estates

WINE DESCRIPTION SHEET

QUINTA DO VESUVIO DOC DOURO RED 2015

THE WINE

Touriga Nacional is one of the two most important grape varieties for the Vesuvio red wine. These vines are grown in the Quinta Nova vineyard located at 450 metres altitude, with a fine westerly aspect. This area of the estate was acquired for Vesuvio by Dona Antonia Ferreira in the mid-19th century. Little can she have imagined how valuable these high vineyards would be for the estate's red wines in the 21st century.

The Touriga Franca comes from another west-facing vineyard, the Vale da Teja, as well as from terraces located in the Castelos vineyard. A small proportion of Tinta Amarela, grown also in the high Quinta Nova vineyard, is included in the wine.

VINTAGE OVERVIEW

Abundant rainfall at the start of the 2015 viticultural year replenished water reserves in the soil, proving crucial due to the dry spring and summer that followed. Some valuable spring rain did arrive when it was most needed with 27mm falling on May 4th. This rain was perfectly timed and was very beneficial, helping to sustain the vines through the dry months of June and July.

August was relatively cool, which preserved the natural acidity in the berries. Sugar and pH levels were excellent when picking started on September 7th. Showers in mid-September were ideally timed so that the Touriga Nacional and Touriga Franca could complete their ripening. Both of these important varieties were in exceptionally good condition when picked.

WINEMAKING

The Vesuvio grapes are hand-picked into 20 Kg boxes. On arrival at the winery the bunches undergo an initial manual sorting followed by gentle de-stemming after which the berries are sorted before being gravity-fed into the small fermenting tanks. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. The Vesuvio winemakers aim to produce a well-structured wine that is perfectly balanced, with long ageing potential. The Vesuvio wine is aged in 225 and 400 liter French oak barrels for 16 months prior to bottling. 75% of the barrels are new French oak.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
54% Touriga Nacional
42% Touriga Franca
4% Tinta Amarela

AGEING & PRODUCTION

16 months in 400 and 225 litre French oak barrels (75% new wood).
Bottled May 2017.
Production: 1,925 cases (12 x 75 cl.), 350 Magnums and 50 Double-Magnums.

STORAGE & SERVING

Approachable now, although with potential to continue developing favourably through 2027.

TASTING NOTE

Vibrant deep purple with fruit of great purity and freshness. Aromatic notes of lavender with a hint of camphor. Beautifully integrated wood. Weighty and tight, with tremendous structure. Taut but polished tannins. Concentrated on the palate with bold, expressive black-fruit flavours.

WINE SPECIFICATION

Alcohol: 14.1% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.6 g/L (tartaric acid)
pH: 3.64
Total sugars (glu+fru): 0.6 g/l
Colour intensity: 1.7
Allergy advice: Contains sulphites