



QUINTA DO VESUVIO



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

Vesúvio 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

COMBOIO DO VESUVIO DOC DOURO RED 2020

THE WINE

There has been a station on the main line Douro railroad at Quinta do Vesúvio since 1887 and the trains that daily call there are very much part of the property's day to day life. This railway forms part of Vesúvio's rich heritage and when the Symington family decided to launch this third dry red wine from the legendary estate, it felt only natural to evoke the propitious coexistence between railway and vineyard. The 'Comboio do Vesúvio' (Vesúvio Train) is unoaked to underscore the wine's youthful, fruit forward profile.

VINTAGE OVERVIEW

Winter and early spring rainfall was roughly in line with the average, but higher-than-average temperatures brought forward the vegetative cycle by three weeks. If overall rainfall levels were reassuring, the temperatures were far from it: every month apart from April was considerably warmer than the 30-year mean. With virtually no rain in June or July, we were relieved to have 12.6 mm falling on 20th August, although the rain was followed by three heat waves lasting until mid-September. With the heat diminishing the benefit of the rainwater – and faced with the possibility of berry dehydration – we began picking our white grapes from the 25th August. These were in surprisingly good condition (given the summer drought), allowing us to make some very good wines. Production was down by 40% in some properties, but the lower yields were compensated by overall good quality.

WINEMAKING

The hand-picked grapes from selected parcels at Vesúvio are harvested into small, shallow 20 Kg open containers. At the winery, the bunches are first manually sorted and then gently destemmed. The berries are then carefully machine-sorted, and gravity transported to the top of the fermentation vats. There, still whole, they're gently crushed, and gravity fed directly into the vats. Fermentations are closely monitored, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted each day (after daily tastings) to tap all the grapes' potential. We aim to produce a wine showing balance, with expressive fruit and harmonious flavours, ready to enjoy young whilst preserving some ageing potential.

WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesúvio
35% Touriga Franca
35% Touriga Nacional
30% Tinta Roriz

AGEING & PRODUCTION

Ageing without any contact with oak.
Bottled June 2022.

STORAGE & SERVING

Ready to drink but will develop favourably in bottle through 2025.

TASTING NOTE

Bright aromas of cherry, strawberry and redcurrant with subtle floral notes that convey freshness and vitality. Charming on the palate with a mellowed texture that offers up red fruit flavours, punctuated by svelte tannins that define the fine structure and give the wine character. Elegant aftertaste with some hints of milk chocolate.

WINE SPECIFICATION

Alcohol: 14%,5 vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.8 g/L (tartaric acid)
pH: 3.65
Total sugars (glu+fru): 0.6 g/l
Colour intensity: 0.9
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets