



QUINTA DO VESUVIO

POMBAL DO VESUVIO DOC DOURO 2010



Pombal do Vesuvio is the second wine from Quinta do Vesuvio. Its name originates from the estate's dovecote, or 'pombal', which is surrounded by the vineyards that produce the Touriga Nacional grapes, an important component of the blend of this wine.

The winter rains of 2010 left the underground water reserves well replenished, ahead of a very dry and hot summer. The high temperatures and lack of rainfall in July and August slowed the ripening process. Thus the harvesting of the grapes for the Douro DOC wines started only on the 16th September, with the picking of Tinta Amarela, an early ripening grape variety. Harvesting of Touriga Nacional started on the 29th September, and Touriga Franca was the last variety to be picked, starting on the 8th October.

Touriga Franca made up roughly 50% of the final blend, with Touriga Nacional and Tinta Amarela making up the remaining 40% and 10% respectively.

The grapes were taken to our winery at Quinta do Sol in 20 kg boxes and subjected to a rigorous double selection process - bunches were sorted by hand before destemming, and berries were selected by machine. The individual berries were then lifted in a hopper and transferred to the fermentation tanks, where they were gently crushed in order to prevent the undesired oxidation of the juices.



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| GRAPE VARIETIES: | 50% Touriga Franca; 40% Touriga Nacional; 10% Tinta Amarela |
| AGEING: | 16 months, in stainless steel tanks and French oak barrels – in the Douro Valley Bottled in 15th March 2012 in Vila Nova de Gaia |
| COOPERS: | Taransaud, Boutes and Saury |
| PRODUCTION: | 2,000 cases (12x75cl) |
| ALCOHOL: | 13,3% vol. |
| VOLATILE ACIDITY: | 0,59g/L (acetic acid) |
| TOTAL ACIDITY: | 5,0g/L (tartaric acid)) |
| REDUCING SUGARS: | 2,9g/L |