



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

## POMBAL DO VESUVIO DOC DOURO RED 2021

### THE WINE

One of the principal components of Pombal do Vesuvio comes from the terraced vineyards that surround the ancient dovecote ('pombal' in Portuguese) planted primarily with Touriga Nacional during 2000 in the heart of this legendary Douro property. Touriga Franca from the Vale da Teja and Minas vineyards is the other significant contributor to the Pombal, along with a smaller contribution from the Tinta Amarela from the Quinta Nova vineyard.

### VINTAGE OVERVIEW

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines.

### WINEMAKING

The grapes for Pombal are hand-picked into 18kg 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 winemakers aim to produce for Pombal a well-balanced wine with ripened fruit flavours and approachable from a young age, whilst conserving good ageing potential, a characteristic of Douro wines.

### WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

### PROVENANCE & GRAPE VARIETIES

60% Touriga Nacional  
35% Touriga Franca  
2,5% Tinta Amarela  
2,5% Alicante Bouschet

### AGEING & PRODUCTION

9 months in French oak barrels  
of 400 and 225 litres.  
Bottled in April 2023.

### STORAGE & SERVING

Ready for drinking, although the wine will benefit from some cellaring and will develop favourably in bottle through 2029.

### TASTING NOTE

Wide aromatic range, encompassing fig, rock rose, fennel, lavender, and a hint of dry pine needles. Full-bodied on the palate with expressive tannins that define poise and power, complemented by good levels of acidity, which deliver great balance. Vigorous, whilst graceful, with tension and grip suggesting good ageing potential in bottle. A great companion wine for rich, well-seasoned dishes.

### WINE SPECIFICATION

Alcohol: 14% vol.  
Volatile acidity: 0.6 g/L (acetic acid)  
Total acidity: 6.2 g/L (tartaric acid)  
pH: 3.61  
Total sugars (glu+fru): 0.9 g/l  
Colour Intensity: 1.1  
Allergy advice: Contains sulphites  
Compatible with vegetarian and vegan diets