



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 2022

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

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had – until the end of August – 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at a level of quality that many would not have believed possible at the start of the vintage.

WINEMAKING

The grapes for Pombal are hand-picked into small containers. 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 closely monitored and adjusted so that all the grapes' aromatic and taste potential is obtained. We aim to produce a well-balanced wine with expressive fruit and harmonious flavours, ready to enjoy young whilst conserving good ageing potential, a characteristic of Douro wines.

WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

STORAGE & SERVING

Ready for drinking, although the wine will benefit from some cellaring and will develop favourably in bottle through 2030.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesúvio
65% Touriga Nacional
32,5% Touriga Franca
2,5% Tinta Amarela

WINE SPECIFICATION

Alcohol: 14% vol.
Volatile acidity: 0,6 g/L (acetic acid)
Total acidity: 6,0 g/L (tartaric acid)
pH: 3,77
Total sugars (glu+fru): < 0,6 g/l
Energy Value: 340 KJ/100 ml or 82 kcal/100 ml
Carbohydrates: 0,9 g / 100 ml
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets

AGEING & PRODUCTION

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