

## WINE DESCRIPTION

# VESÚVIO DOC DOURO 2007

### VINTAGE OVERVIEW

2007 was an excellent vintage in the Douro Valley and has proven an exceptional year, where the weather combined with the work of the viticulturists and the winemakers to produce some very special wines. The harvest took place between the 17<sup>th</sup> and 27<sup>th</sup> September. Picking order: Tinta Amarela, Touriga Nacional, Touriga Franca.

### GRAPE ORIGINS

**Quinta do Vesuvio**, Douro Superior. One of the Douro's legendary quintas with a very rich heritage. It is also one of the region's largest estates with a total area of 325 hectares (803 acres), of which 136 hectares under vine. 30% is planted with Touriga Nacional, whilst Touriga Franca, Tinta Barroca and Tinta Roriz each account for approximately 20%. Tinta Amarela and Sousão are also significant.

### GRAPE VARIETIES

70% Touriga Nacional  
20% Touriga Franca  
10% Tinta Amarela.

### VINIFICATION

The grapes were hand picked and transported in 20Kg boxes to the Quinta do Sol winery, where vinification took place in the new gravity flow fermenters - after going through a rigorous triage process, including bunch and berry selection. The berries were transferred to the fermentation tanks and delicately crushed. The fermentation tanks were previously filled with inert gas, thus avoiding

any damaging oxidation of the must. After inoculation with selected yeast, fermentation took place at a controlled temperature of 28-30°C. The pumping over cycle was defined to suite each individual fermentation and based on the characteristics of the grapes, and daily tastings throughout fermentation. In order to further reinforce their structure the wines underwent a long period of 'cuvaison' with skin contact lasting some 22 days. As a result of this procedure, each tank was only used for one ferment per vintage. Malolactic fermentation was induced with a frozen culture of lactic acid bacteria prior to ageing in barrel.

### WINEMAKER'S COMMENTS

"We are now reaching the final days of the vintage, and it is another beautiful clear day with mild temperatures, we have become so used to this type of weather over the last 6 weeks that we have almost started to take this for granted. One feels very fortunate to have had near perfect conditions throughout this vintage allowing us to produce some very promising wines." *Charles Symington, 15th October 2007.*



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### Ageing

10 months in 400 L new French oak barrels.

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### Coopers

Tonnellerie Taransaud and Tonnellerie Boutes

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### Bottling

September 2008

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### Total Production

1.000 cases 12/75 cl

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### Analysis

Alcohol - 14,0% vol.  
Volatile Acidity - 0,47 g/L (acetic acid)  
pH - 3,56  
Total Acidity - 5,3 g/L (tartaric acid)  
Reducing sugars - 3,29 g/L

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### Consumption

Although approachable now, this fine wine has the potential to develop superbly in bottle for many years to come.

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### Winemakers

Charles Symington  
Pedro Correia

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### Tasting Notes

**Colour** - Deep ruby in colour.

**Aroma** - On the nose showing a concentrated intensity of lifted aromas of brambly black fruits which develop into subtle mineral elements and notes of perfumed sweet honeysuckle.

**Flavour** - On the palate, the wine is concentrated and rich, without being overwhelming, a blend of power and elegance. The opulent and intense raspberry and dark plum flavours are perfectly integrated with the toasty vanilla of the oak and follows through to a backbone of sweet refined tannins and a long seamless finish. **A wine of great pedigree.**