

## QUINTA DO VESUVIO DOC DOURO 2011



2011 was an exceptional year in the Douro Valley. The 2010/2011 winter was wet, which built up the underground water reserves that are critical at each stage of the vine's growth cycle. The spring was very warm and dry. However, a relatively mild summer, with some rain in late August and early September, attenuated the effect of the drought and helped the vines to ripen their fruit perfectly. A period of good weather followed for almost two months, creating the ideal harvest conditions and leading to the prediction that great wines would be made that year.

At Quinta do Vesuvio, the ripening of the grapes was carefully controlled by our viticulture and winemaking teams, so that each vineyard plot was harvested at the optimal moment.

The grapes were taken to our Douro DOC winery at Quinta do Sol in 20 kg boxes and subject to rigorous double selection – the bunches were first sorted by hand before gentle destemming. Next, the fruit underwent an initial machine selection which was then complemented by hand selection, berry by berry. The individual berries were then lifted to a platform and transferred to stainless steel fermentation tanks, where they were gently crushed. Tanks were rendered inert to avoid the undesired oxidation of the juices.

The fermenting musts were individually controlled, and fermentation temperatures and extraction methods (punching down, pumping over and rack and return) were adjusted, based on twice daily tastings intended to ensure that each wine retain the full potential of the grapes they originated from.

Since 2011 a significant proportion of the grapes in Quinta do Vesuvio DOC Douro have been fermented in new 400-litre French oak barrels, where the skins are punched down using a *macaco* (a wooden plunger used in traditional Port winemaking) or, at an advanced stage of the alcoholic fermentation, by hand. This technique, when used with perfectly ripened grapes of great concentration, allows us to produce rich and dense wines, a fact which contributes greatly to the final blend.

Once the alcoholic fermentation was complete, a post-fermentation maceration followed in order to extract sweet, ripe tannins from the grape seeds and complement those extracted from the skins, developing a richer and fuller palate. Periodic tastings were carried out in order to identify the precise moment at which to begin pressing the grape mass, a decision which is critical for determining the final quality of the wine.

After malolactic fermentation in stainless steel tanks, the wines were transferred to 225 and 400 litre-French oak barrels, where they matured for 14 months.

The final blend of the Quinta do Vesuvio DOC Douro 2011 was then made up and the wine was bottled on 27<sup>th</sup> February 2013 – 14,000 75cl bottles and 200 magnums (1.5 litres).

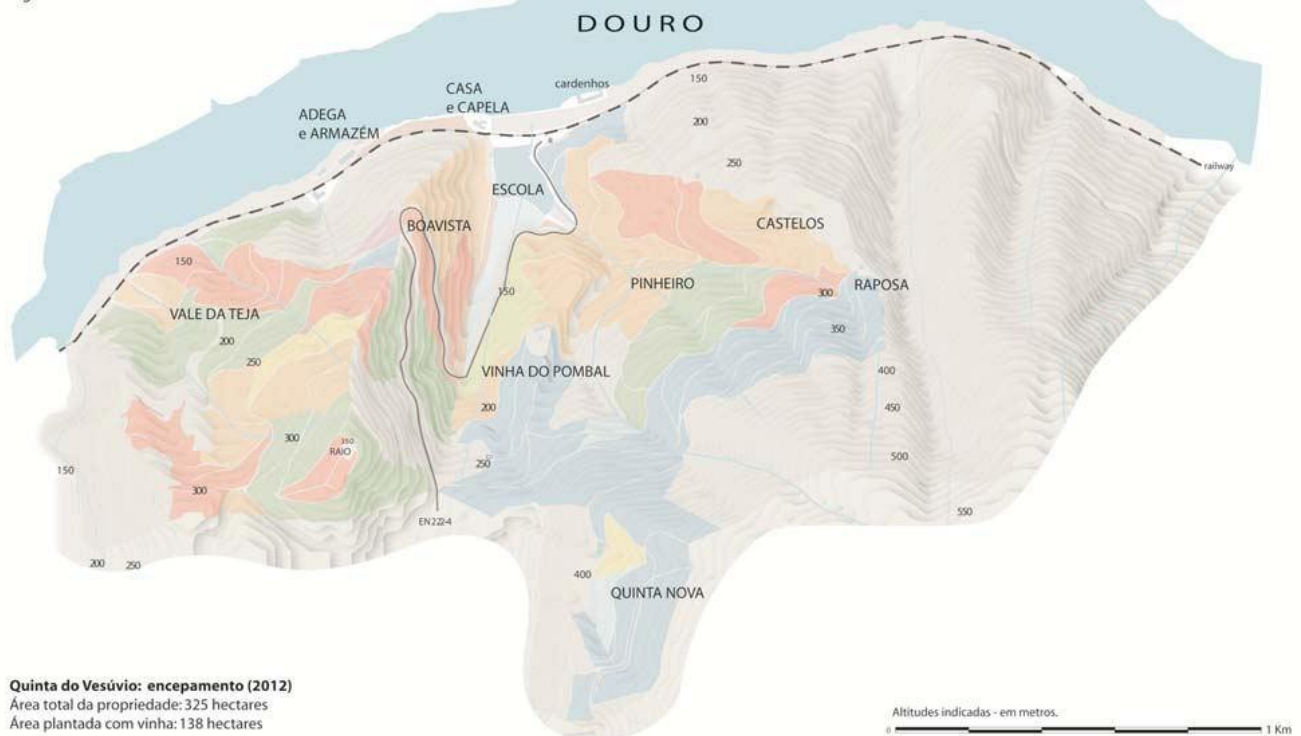


## QUINTA DO VESUVIO DOC DOURO 2011

<b>GRAPE VARIETIES:</b>	60% Touriga Nacional, 35% Touriga Franca, 5% Tinta Amarela
<b>AGEING:</b>	14 months in French oak barrels of varying capacities – between 225 and 400 litres (new and second year)
<b>COOPERS:</b>	Taransaud, Boutes and Seguin-Moreau
<b>ALCOHOL:</b>	14,1% vol.
<b>VOLATILE ACIDITY:</b>	0,55g/L ( acetic acid)
<b>TOTAL ACIDITY:</b>	5,7g/L (tartaric acid)
<b>REDUCING SUGARS:</b>	3,2g/L
<b>PH</b>	3,61



QUINTA DO VESÚVIO  
Douro Superior



**Quinta do Vesúvio: encepamento (2012)**

Área total da propriedade: 325 hectares  
Área plantada com vinha: 138 hectares

Touriga Nacional (28%)	Tinta Barroca (16%)	Tinta Roriz (15,5%)	Tinta Amarela (2,5%)	Touriga Franca (26,4%)	Old vines /other (4,6%)	Sousão (6,6%)	Tinto Cão (0,4%)	Mistura de T. Amarela /Barroca	Olivais, pomares, mata.
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