



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

QUINTA DO VESUVIO DOC DOURO RED 2016

THE WINE

Touriga Nacional is one of the two most important grape varieties for the Vesuvio red wine. These vines are grown in the Quinta Nova vineyard located at 450 metres altitude, with a fine westerly aspect. This area of the estate was acquired for Vesuvio by Dona Antonia Ferreira in the mid-19th century. Little can she have imagined how valuable these high vineyards would be for the estate's red wines in the 21st century.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring – both exceptionally wet – were followed by one of the hottest summers on record. However, by the end of August 40% more accumulated rainfall than the 30-year average had been recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Some timely rain fell over two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. The only rainfall in September at Quinta do Vesuvio was concentrated in two consecutive days, the 12th and 13th, and was to prove decisive for the very favourable outcome of the vintage. Furthermore, with this rain (11.4 mm) came more moderate daytime and nighttime temperatures – a perfect scenario for the final stage of ripening of the Touriga Nacional and the Touriga Franca at Vesuvio. Fortunately, although cooler, the weather continued sunny and dry for the remainder of the vintage and the grapes harvested were in excellent condition.

WINEMAKING

The Vesuvio grapes are hand-picked into 20 Kg 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 Vesuvio winemakers aim to produce a well-structured wine that is perfectly balanced, with long ageing potential.

WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
56% Touriga Nacional
40% Touriga Franca
4% Tinta Amarela

AGEING & PRODUCTION

18 months in 400 and 225 litre French oak barrels (75% new wood).
Bottled in July 2018.
Production: 16,900 bottles (75 cl.), 350 Magnums and 100 Double-Magnums.

STORAGE & SERVING

Approachable now, although with potential to continue developing favourably through 2028.

TASTING NOTE

Exquisite floral bouquet with a scent of roses rising from the glass as well as exceptionally fresh and pure red fruit notes. There is also a lovely fragrance of Mediterranean vegetation which is often present in the wines from Vesuvio. The wine is pure seduction on the palate with expressive, yet wonderfully rounded fruit – the understated schist tannins underpinning the beautifully crafted structure. Elegant and polished, a remarkable Vesuvio, reminiscent of the debut 2007.

WINE SPECIFICATION

Alcohol: 14% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.9 g/L (tartaric acid)
pH: 3.67
Total sugars (glu+fru): 0.7 g/l
Colour intensity: 1.6
Allergy advice: Contains sulphites