



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 2021

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

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 Vesuvio grapes, hand-picked at perfect ripeness into 18kg boxes, are transported to Quinta do Sol Reserve Winery. 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. Crushing only occurs during the gravity entry into the vat, thus avoiding undesirable oxidation. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. A post-fermentative maceration follows to extract tannins from the seeds which complement the ones obtained from the skins, thus promoting the development of a larger mouth feel and increasing the aging potential of the wine.

WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

PROVENANCE & GRAPE VARIETIES

58% Touriga Franca
40% Touriga Nacional
2% Tinta Amarela

AGEING & PRODUCTION

15 months in 400 and 225l french oak barrels (80% new oak). Bottled in April 2023.

STORAGE & SERVING

Approachable now, although with potential to continue developing favourably through 2034.

TASTING NOTE

Distinctive freshness on the nose reflecting the year's cool growing cycle. Appealing floral fragrance with roses foremost, but also some thyme and delicate pine resin and forest notes. Broad and captivating on the palate, weighty and finely concentrated with a rich texture where black fruit and dark chocolate come to the fore. Fine-grained tannins underwrite the well-proportioned structure where balance is provided from good acidity delivered by the cool year. The long and complex aftertaste reveals tea and tobacco leaf.

WINE SPECIFICATION

Alcohol: 14,5% vol.
Volatile acidity: 0.8 g/L (acetic acid)
Total acidity: 6.6 g/L (tartaric acid)
pH: 3.55
Total sugars (glu+fru): 1.1 g/l
Colour Intensity: 1.3
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets