

QUINTA DO VESUVIO 2001 VINTAGE PORT



QUINTA DO VESUVIO

Quinta do Vesuvio is arguably the most magnificent estate in the Douro valley. Located in the beautiful and austere Port-growing region of the Upper Douro valley, its history dates back to the 16th Century. All of the grapes are hand-picked, with a careful selection being made. Vesuvio is one of the very few estates in the Douro where all of the wines are made using the traditional treading method in granite lagares, among the largest in the Douro valley, and offered exclusively as a single Quinta Vintage Port. In 1989, Quinta do Vesuvio was purchased by the Symington family whose involvement in the production and shipping of Port began more than a century ago. Vesuvio is now ranked as one of the top-tier Vintage Port producers. Over the last decade, Quinta do Vesuvio has amassed an impressive number of awards at international tasting competitions around the world.

THE VITICULTURAL YEAR

The winter of 2001 will no doubt be remembered for the extraordinary amount of rain that was experienced and the damage caused by the deluge which continued for five months. Bud burst took place in mid March earlier than usual, due to higher than average temperatures throughout the winter. Flowering took place in May close to normal dates as vineyard development was slowed down, due to mild weather conditions in early spring. In mid June an excessively hot period brought about a significant reduction in crop size. Temperatures throughout the summer were not excessive and useful amounts of rain were experienced throughout July and August, maturation taking place under favourable conditions in the lagares.



Vintage Overview

The overall quality of the vintage is good. The wines are dark and well structured.

Contemporary Family Comments

"Picking began at Quinta do Vesuvio on the 17th September and finished on the 4th October. Yields were fairly uniform within each grape variety. 2,000 cases of top quality Quinta do Vesuvio were produced in 2001, representing just 6% of the property's total production."

Peter Symington, October 2001

Tasting Notes

Very dark ruby colour. The Touriga Nacional's tiny yields brought great concentration to the wine, while the Touriga Franca, due to the good weather during the harvest, achieved perfect ripening, created wines of great elegance. The Tinta Barroca was very ripe at the time of picking, with a higher than average baumé, producing wines of excellent structure and ageing potential. The old plantings of Roriz had lower than normal yields in 2001, giving wines with a typical concentration of berry fruit aromas.

Food pairing suggestion and serving

Quinta do Vesuvio 2001 will surely make any lunch or dinner a memorable one. It is a fabulous accompaniment to chocolate desserts, such as chocolate pudding, but can also be enjoyed on its own - it is an experience in itself.

Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

Decanting

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Wine Specifications

Alcohol: 20% vol (20°C)
Total acidity: 4.0 g/l tartaric acid
Baumé: 3.5

Reviews & Awards

17 out of 20 Points

"Inky purple; dense, mineral, refined nose; elegant, middleweight wine with a fine tannin... attractively balanced and with good length... classic in the best sense, and likely to be solid and long-lasting."

Michael Schuster, World of Fine Wine, Dec. 2007

SILVER MEDAL

Decanter World Wine Awards

GOLD MEDAL

International Wine Challenge 2005