

QUINTA DO VESUVIO 2007 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

January started with the rather odd weather that has characterized recent years; only 4mm of rain fell in this month, but February brought good rain. March brought stunning weather. Consequently, the vegetative cycle began early and April also experienced some beautiful weather. Flowering came on the 18th May, the same date as last year but still much earlier than 2004 and 2005. Fruit set was again fractionally earlier, with an average date of 22nd May. June was characterized by a very wet middle of the month. July brought more showers on the 15th and 16th. Temperatures dropped sharply on the 23rd and 24th, delaying veraison. August was mild, without the normal searing summer heat. The moderate temperatures, combined with good soil humidity, had given good acidity, well sized grapes with relatively soft skins with excellent potential for colour extraction. September started with perfect weather which stayed remarkably stable. Fruit arrived at the wineries at very good temperatures and in perfect condition.

Vintage Overview

An excellent vintage in the Douro which proved one of the exceptional years where the weather, combined with the work of the viticulturists and the winemakers, produced stunning wines. General declaration.

Contemporary Family Comments

"We are now reaching the final days of the vintage, 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
October 2007

Tasting Notes

The extremely low yields of the Vesuvio vineyard produced a wine of unparalleled concentration and richness and with a deep purple colour. Floral aromas of eucalyptus and gum cistus. Intense flavours of very ripe fruit and rich blackcurrant. The combination of all the fundamental elements in this wine will give it great longevity.

Food pairing suggestion and serving

Quinta do Vesuvio 2007 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: 4.9 g/l tartaric acid
Baumé: 3.8

Reviews & Awards

96 out of 100 Points

"A great vintage of Vesuvio, this is completely Douro in its flavors, a bold stroke of color across the palate, a rush of green, red, blue and purple. It's plump, if not downright fat, but it's ripped by tannin, with a pervasive schistiness that makes it grand. Those resonant tannins combine with vibrant spice, licorice and green herb to create a hum of energy around all the fruit. The wine vibrates with power, intensely compressed. Drink it young to be wowed, or cellar it for decades; it's anyone's guess when this will calm down."

Wine & Spirits Magazine, December 2009

18 out of 20 Points

"Fine, pure, opulent, fragrant fruit; rich, spicy tannins with bitter chocolate concentration; fine and focused. Nothing over-ripe here this year, yet impressive for its ripeness and opulence. Foot trodden by all Symington family members!"

Richard Mayson, Decanter Magazine, August 2009