



QUINTA DO VESUVIO
2016 VINTAGE PORT

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THE HOUSE AT QUINTA DO VESUVIO, CLOSE TO THE BANKS OF THE DOURO

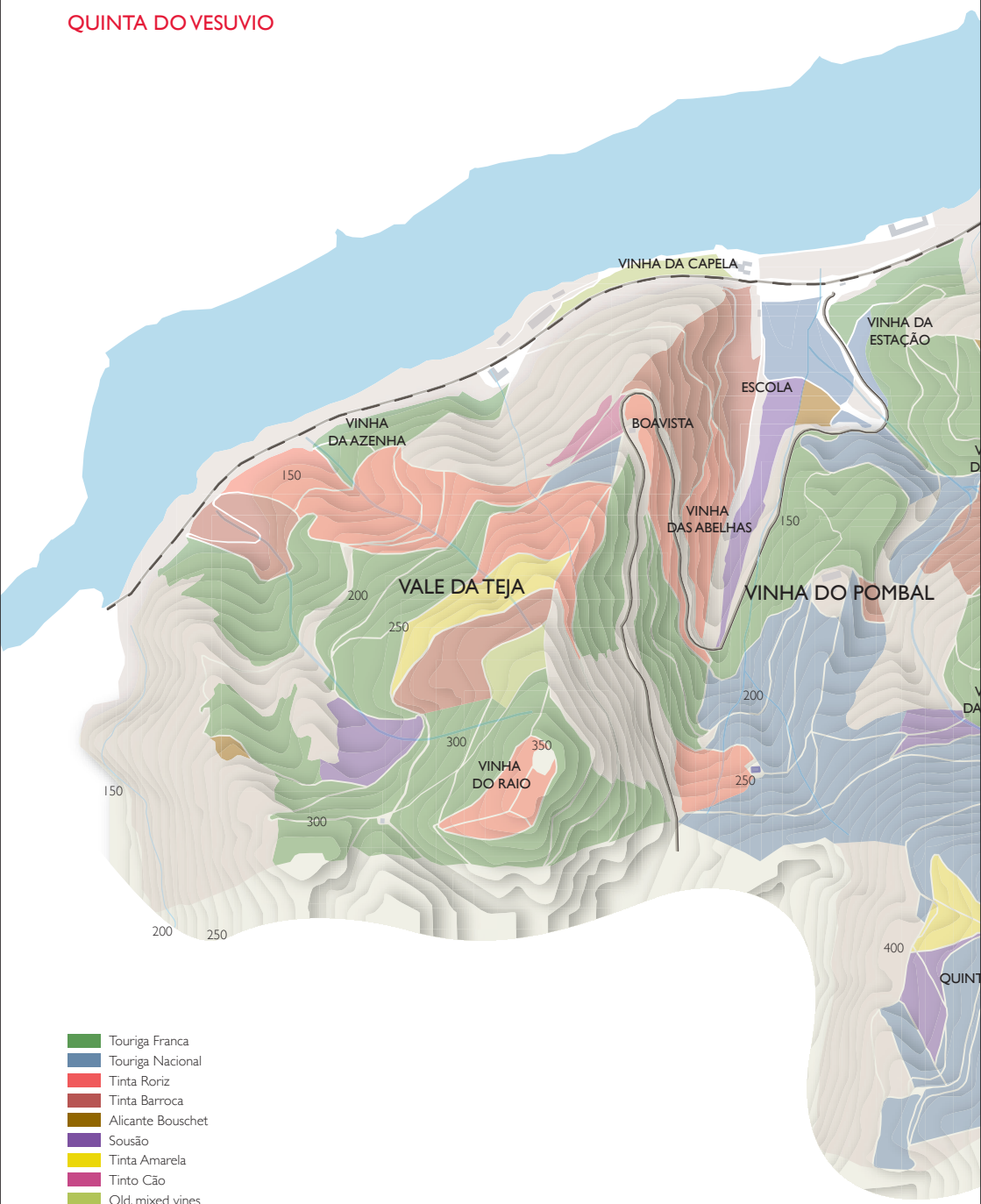


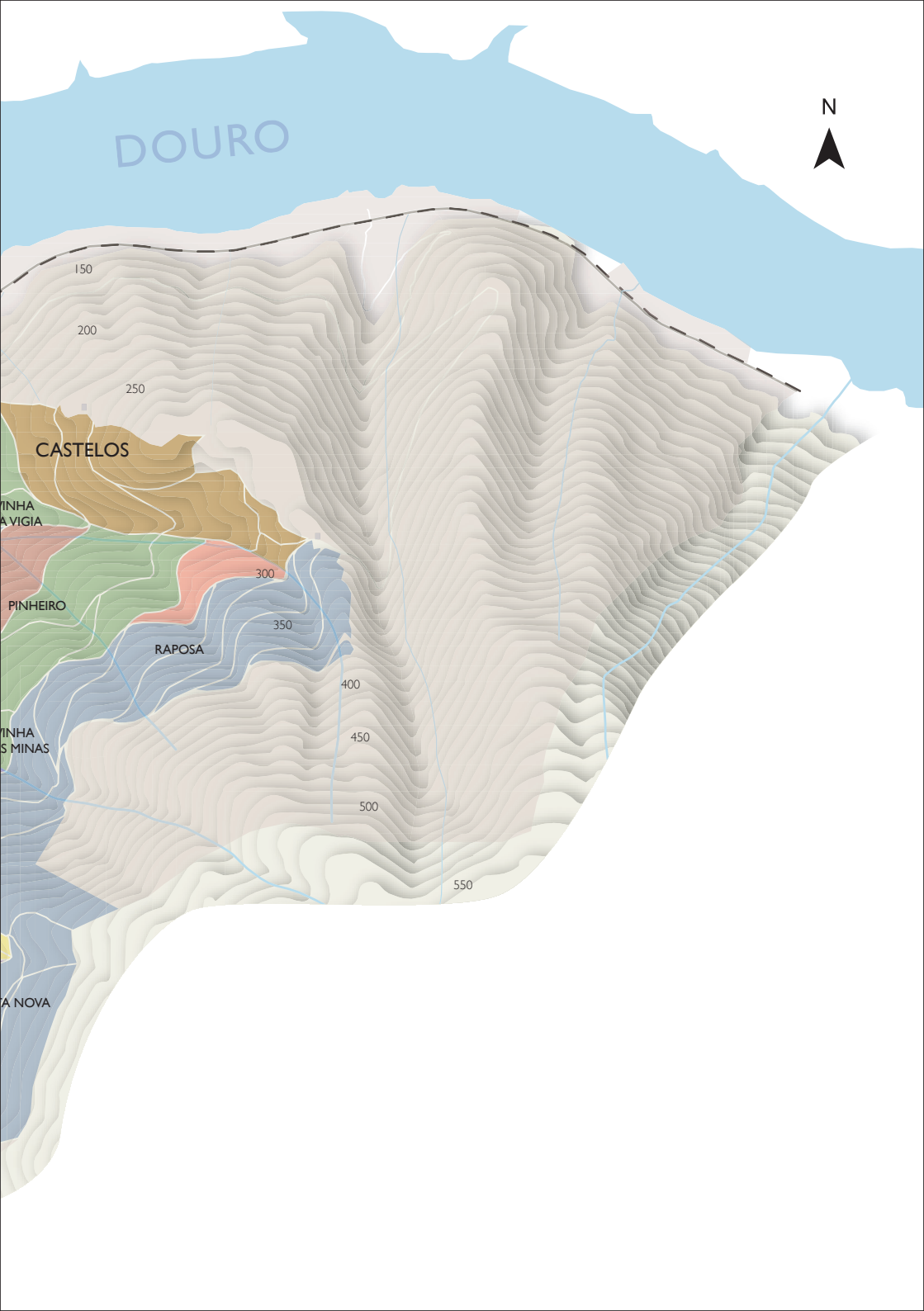
*Made in granite lagares with teams of 40 treaders,
faithful to a tradition dating back to ancient times*

Quinta do Vesuvio is situated in the Douro Superior, which has a more continental climate than other areas of the Douro Valley with hot summers and very cold winters, as well as the region's lowest annual rainfall, averaging just 470mm per annum at Vesuvio. The property's scale (326 hectares) and mountainous terrain results in vineyards with multiple aspects. The predominant exposure is north and west, which protects the vines from the hot summer sun. The estate's substantial altitude range for its vineyards; from 100 metres to almost 500 metres, provide varying terroirs which are a key component in the Quinta's wines.

Abundant winter and spring rainfall played a key part in the outcome of the 2016 vintage, replenishing vital soil water reserves that sustained the vines through one of the hottest and driest summers on record. This fundamentally differentiated 2016 from the previous year, which was equally

QUINTA DO VESUVIO





DOURO



150

200

250

CASTELOS

INHA
A VIGIA

PINHEIRO

RAPOSA

300

350

400

450

500

550

INHA
S MINAS

A NOVA

hot but was much drier. Despite various heatwaves through August and the beginning of September, with temperatures frequently soaring above 40° Celsius, the water reserves in the subsoil provided a lifeline for the vines. The absence of summer rain slowed maturations, and conditions indicated a late vintage.

Vesuvio's vineyards were well prepared for the 2016 conditions. The property has some of the oldest varietal plantings in the Douro Valley, dating from the 1970s. These vines' well-developed root systems allowed the grapes to keep maturing through the heat, albeit slowly. Our decision to delay the harvest was rewarded by two days of heaven-sent rain that arrived in mid-September. The much-needed water put maturations back on track and created a perfect alignment of sugar, acidity and phenolics in the berries. Charles Symington, who first made a vintage at Vesuvio with his father in 1995, saw his decision to delay picking fully vindicated. By carefully reading the signs in the vineyards, which he knows so well, Charles resisted the temptation to pick early and was duly rewarded with the outstanding quality of the grapes that made this vintage declaration possible.

Vesuvio's old vineyards produced a small number of bunches per vine, rarely yielding more than 700g each. These tiny quantities are harvested from small, compact bunches which produce tremendously concentrated and well-structured wines. The Vesuvio 2016 was made from a combination of the property's choicest vineyards, carefully selected by Charles and his team.

The *Vale da Teja* vineyards, on the western extremity of the Quinta provided the principal structure. The mature plantings,



TREADING THE 2016 VINTAGE IN VESUVIO'S GRANITE LAGARES



QUINTA DO VESUVIO

all dating from the early 1970s, of Touriga Nacional, Touriga Franca and Tinta Amarela brought fantastically floral aromas to the wine. To enhance the aromatic profile, these grapes were fermented in the Quinta's historic lagares where the usual team of 40 treaders worked tirelessly. The *Vinha do Pombal* vineyard, gracing the terraced slopes of the central valley at Vesúvio, contributed Sousão for its fine acidity. The *Castelos* vineyard contributed Alicante Bouschet for its structure.

The union of these three distinct areas of the estate resulted in this extraordinary 2016 Quinta do Vesúvio Vintage Port.

This is a limited bottling of just 1,220 cases, of which 1,145 are 9-litre cases of 75cl bottles and corresponds to only 2.5% of the estate's production in 2016.

QUINTA DO VESUVIO 2016 COMPONENT VINEYARDS:

- *Vale da Teja*: Touriga Nacional (43%), Touriga Franca (25%), Tinta Amarela (12%)
- *Castelos*: Alicante Bouschet (17%)
- *Vinha do Pombal*: Sousão (3%)

TASTING NOTE:

Aromas of Mediterranean lavender and resinous scents. Luxurious velvet-like palate with delicious kirsch and ripe, dark fruit flavours with hints of liquorice. Weighty with sinewy fruit, the muscular structure is underpinned by schisty tannins.

WINE SPECIFICATION:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.21 (g/l)
- Baumé – 3.9
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington and Bernardo Nápoles



www.quintadovesuvio.com
www.thevintageportsite.com