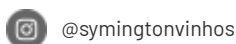




Quinta do Vesúvio is one of the most iconic estates in the Douro with its magnificent house, chapel, and winery dating back to 1827. With 137 hectares of vineyard, the estate has an excellent reputation for its outstanding Vintage Ports and, more recently, its Douro DOC wines.



WINE DESCRIPTION SHEET

COMBOIO DO VESÚVIO WHITE 2024

THE WINE

The Comboio do Vesúvio White is the latest addition to the portfolio of this iconic brand, upholding the precision and quality that define this historic estate. With this wine, we aimed to capture the freshness, elegance, and complexity that the finest white wines of the Douro can offer. This was achieved through a careful selection of grapes sourced primarily from Quinta da Fonte Branca in Lamego—a terroir of excellence for white varieties, where the Symington family has been consistently investing in strengthening the vineyard with native grape varieties.

THE YEAR

Whilst world climatic records continued to be broken (hottest ever April), in the Douro conditions were relatively moderate through most of the spring and the first half of the summer. Spring temperatures were either close to or marginally below average, and there was no drought through the season, even though rainfall was down by half during April and May (following a wet winter which created good soil water reserves). Near normal rainfall in June and July helped to mitigate the effects of some heat spikes and two successive heat waves in July and August. Ideal conditions were in place for well-paced, gradual ripening of the grapes with sugars and acidity in harmony, without the imbalances seen over recent years. Weather conditions through September were near perfect, delivering text-book maturations and a classic sequence of harvesting different grape varieties — each at the optimum point of ripening. Moderate daytime temperatures with cool nights led to ideal phenolic development, good colour and excellent acidity.

WINEMAKING

Two complementary approaches were employed in the production of this wine to maximize varietal expression and the structure of the final blend. Part of the must came from the pressing of de-stemmed and gently crushed grapes, using only the free-run juice obtained under very low pressure—ensuring freshness, aromatic purity, and delicacy. The other component was obtained from the pressing of also de-stemmed and lightly crushed grapes that underwent a short pre-fermentation skin maceration. This process aimed to enhance mouthfeel and aromatic complexity by promoting the release of aromatic and structural compounds from the grape skins. Fermentation took place entirely in stainless steel vats, with each grape variety vinified separately to allow for precise control over their individual characteristics. An extended period of ageing on fine lees helped to build roundness and volume on the palate, while preserving the wine's primary aromatic expression—resulting in an elegant and fresh profile with excellent gastronomic potential.

WINEMAKER

Charles Symington, Pedro Correia and Daniel Toscano.

PROVENANCE

Quinta da Fonte Branca, Lamego, and Quinta das Netas.

GRAPE VARIETIES

50% Viosinho, 40% Códèga do Larinho – Quinta da Fonte Branca 10% Rabigato – Quinta das Netas

MATURATION METHOD

Aged in stainless steel vats until bottling in order to preserve the wine's primary aromatic character as much as possible.

INFORMATION

Year of Bottling: 2025
Alcohol: 12 %
Acidity: 5.9 g/l (tartaric acid)
Volatile Acidity: 0.3 g/l (acetic acid)
pH: 3.24
Allergens: Contains sulphites.
Vegan: Yes