



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

## POMBAL DO VESUVIO DOC DOURO RED 2018

### THE WINE

One of the principal components of Pombal do Vesuvio comes from the terraced vineyards that surround the ancient dovecote ('pombal' in Portuguese) planted primarily with Touriga Nacional during 2000 in the heart of this legendary Douro property. Touriga Franca from the Vale da Teja and Minas vineyards is the other significant contributor to the Pombal, along with a smaller contribution from the Tinta Amarela from the Quinta Nova vineyard.

### VINTAGE OVERVIEW

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured balanced ripening of the berries with good levels of acidity that are reflected in the wine's balance. Yields were very low, but that favoured the high quality that the wines reveal.

### WINEMAKING

The grapes for Pombal are hand-picked into 20 Kg boxes. 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. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. The winemakers aim to produce for Pombal a well-balanced wine with ripened fruit flavours and approachable from a young age, whilst conserving good ageing potential, a characteristic of Douro wines.

### WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

### PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.  
50% Touriga Franca  
45% Touriga Nacional  
5% Tinta Amarela

### AGEING & PRODUCTION

8 months in French oak barrels of 400 and 225 litres.  
Bottled in January 2020.

### STORAGE & SERVING

Ready for drinking, although the wine will benefit from some cellaring and will develop favourably in bottle through 2026/27.

### TASTING NOTE

Aromas redolent of cassis, liquorice and brambly, blackberry fruit, as well as appealing dark chocolate notes. Vesuvio's signature thyme fragrance is also present. On the palate, the seductive, supple texture is sheer pleasure with delicious black fruit flavours, dark chocolate and a touch of mocha. Extraordinary freshness from the fine acidity underpins remarkable balance and impressive structure.

### WINE SPECIFICATION

Alcohol: 14.5 % vol.  
Volatile acidity: 0.52 g/L (acetic acid)  
Total acidity: 5.8 g/L (tartaric acid)  
pH: 3.68  
Total sugars (glu+fru): 0.7 g/l  
Colour intensity: 1.2  
Allergy advice: Contains sulphites  
Compatible with vegetarian and vegan diets