



QUINTA DO
VESUVIO

QUINTA DO VESUVIO DOC DOURO 2008

Following on from the highly successful debut of Vesuvio's first ever foray into dry red wine with the 2007, the estate has now released its 2008 Douro DOC.

Weather conditions in 2008 made the viticultural cycle quite difficult, with some rain during flowering producing a natural reduction in potential yields, and a fairly dry summer slowing progress in ripening of the Vesuvio grapes. By mid September it became evident that the grapes were simply not ripe enough and the decision was taken to postpone the harvest for a couple of weeks. Fortunately the heavy rain that was forecast for early October did not materialise and the vintage progressed under perfect conditions, albeit somewhat later than usual.

The Touriga Nacional excelled in 2008, and the weighting of this varietal in the

final Vesuvio DOC blend was 80% compared to 70%

in the 2007. Once again the Nacional was drawn largely from the 'Quinta Nova' planting at the top of the estate. The remainder of the blend was 10% Touriga Franca and 10% Tinta Amarela drawn from the 'Teja' vineyard to the West of the estate.



THE QUINTA NOVA VINEYARD, AT AN ALTITUDE OF 400 METRES

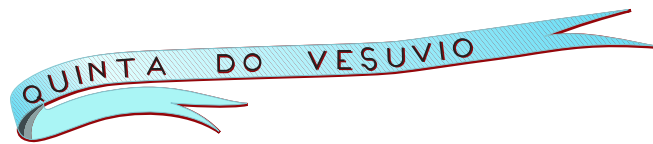
As with the 2007, the grapes were transported to the Quinta do Sol winery where after a rigorous double selection (by bunch and by berry) they were lifted in a hopper and literally dropped into the fermentation tanks using our ingenious gravity system. A portable crusher at the mouth of the tank gently pops the berries without breaking the tannin chains in the skins and produces a soft, silky texture to the wines.



A PORTABLE CRUSHER INSTALLED OVER THE MOUTH OF A GRAVITY-FLOW FERMENTATION TANK AT THE SOL WINERY.

After some three weeks on the skins the wines were run off into the malolactic tanks and eventually transferred into new 400 litre barrels of French oak where they spent approximately twelve months. After a final selection, just 10,800 bottles of Quinta do Vesuvio 2008

DOC were filled in November 2009.



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TASTING NOTE: rich and plush, with a mouth-filling luxurious palate showing very attractive mineral undertones. Displays complex and subtle aromas of eucalyptus, bergamot and mint as well as a discreet hint of violets (very typical of the Touriga Nacional). Wonderful dark plum and blackberry flavours furnish the palate and the long, lingering finish offers traces of dark chocolate, mocha and cream, seamlessly held together by silky tannins and underpinned by very refined, fresh acidity.

GRAPE VARIETIES: 80% Touriga Nacional/10% Touriga Franca/10% Tinta Amarela.

ALCOHOL: 14.0% vol

VOLATILE ACIDITY: 0.48 g/L (acetic acid)

TOTAL ACIDITY: 5.10 g/L (tartaric acid)

REDUCING SUGARS: 1.60 g/L

pH: 3.67

