



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

QUINTA DO VESUVIO DOC DOURO RED 2019

THE WINE

Touriga Nacional is one of the two most important grape varieties for the Vesuvio red wine. These vines are grown in the Quinta Nova vineyard located at 450 metres altitude, with a fine westerly aspect. This area of the estate was acquired for Vesuvio by Dona Antonia Ferreira in the mid-19th century. Little can she have imagined how valuable these high vineyards would be for the estate's red wines in the 21st century.

VINTAGE OVERVIEW

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Fortunately, some rainfall in late August and ideal conditions through September, led to a balanced ripening of the various components of the grapes – reflected in the excellent balance between acidity and sugar levels. Yields were very close to average after the two very short years of 2017 and 2018. The grapes entered the winery in excellent condition with well-balanced ripeness. Freshness and vibrancy are the signature of the 2019 wines.

WINEMAKING

The Vesuvio grapes, hand-picked at perfect ripeness into 20kg boxes, are transported to Quinta do Sol Reserve Winery. 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. Crushing only occurs during the gravity entry into the vat, thus avoiding undesirable oxidation. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. A post-fermentative maceration follows to extract tannins from the seeds which complement the ones obtained from the skins, thus promoting the development of a larger mouth feel and increasing the aging potential of the wine.

WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

PROVENANCE & GRAPE VARIETIES

51% Touriga Nacional
45% Touriga Franca
4% Tinta Amarela

AGEING & PRODUCTION

14 months in 400 and 225l french oak barrels (80% new oak).
Bottled in April 2021.

STORAGE & SERVING

Approachable now, although with potential to continue developing favourably through 2032.

TASTING NOTE

Seductively fresh and floral aromas of rose, secondary notes of clove and very discreet and well-integrated smoky flavours, show a perfect harmony between the usage of oak and the rest of the aromatic bouquet. The rich and fruit filled palate (blackberry, blueberry, black plum) and natural acidity of the wine give it a good weight and balance. Refined and well present tannins provide the imposing structure we are used to in Quinta do Vesúvio wines.

WINE SPECIFICATION

Alcohol: 14,1% vol.
Volatile acidity: 0.6 g/L (acetic acid)
Total acidity: 6.0 g/L (tartaric acid)
pH: 3.58
Total sugars (glu+fru): <0.6 g/l
Colour Intensity: 1.4
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets