

QUINTA DO VESUVIO 1994 VINTAGE PORT



QUINTA DO VESUVIO

Quinta do Vesuvio is arguably the most magnificent estate in the Douro valley. Located in the beautiful and austere Port-growing region of the Upper Douro valley, its history dates back to the 16th Century. All of the grapes are hand-picked, with a careful selection being made. Vesuvio is one of the very few estates in the Douro where all of the wines are made using the traditional treading method in granite lagares, among the largest in the Douro valley, and offered exclusively as a single Quinta Vintage Port. In 1989, Quinta do Vesuvio was purchased by the Symington family whose involvement in the production and shipping of Port began more than a century ago. Vesuvio is now ranked as one of the top-tier Vintage Port producers. Over the last decade, Quinta do Vesuvio has amassed an impressive number of awards at international tasting competitions around the world.

THE VITICULTURAL YEAR

The weather conditions leading up to the harvest were absolutely ideal, with a wet winter, a hot summer and finally some light rain at Vesuvio in early September, allowing the grapes to ripen fully before picking started on the 19th. Yields were satisfactory, although a little on the low side due to some rain damage during flowering. Most of the grapes were brought in quite cold due to low night-time temperatures in the vineyards, and this allowed longer than usual fermentation's. Consequently this was a good year for "lagar" wines and especially for those made at Vesuvio, there being greater opportunity for colour and flavour extraction. There was no need to use the Symington's innovative cooling system, as "lagar" temperatures never exceeded 28°C.



Vintage Overview

Classic, monumental wines with fabulous rich fruit character. Probably one of the best vintages of the 20th Century. General declaration. After a rigorous selection of the best lots, under 3,000 cases of the 1994 Vesuvio Vintage were released, less than one fifth of the production of the estate in 1994.

Contemporary Family Comments

"Visitors to the historic Vesuvio "lagares" during the treading were impressed by the extraordinary floral fragrance of the fermenting musts. These superb bouquets were still very much in evidence when we tasted the Touriga Francesa, and the Tinta Barroca lots in the spring of 1995 and again in the late summer. The final 1994 Vintage lot combines this first class nose with the deep purple colour and firm structure which are the very definition of a great Vintage Port."

Peter Symington, April 1996

Tasting Notes

Inky dark colour. On the nose an outstanding concentration of floral and ripe fruit aromas, with hints of bitter chocolate. On the palate, massive structure, with distinctive berry fruit flavours and superb grip. Very concentrated, and a long, long finish.

Food pairing suggestion and serving

Although it is often stated that Vintage Port's perfect food pairing is Stilton cheese, Quinta do Vesuvio 1994 Vintage Port is also delicious on its own or when enjoyed with any type of creamy cheese, such as Camembert or Brie.

Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

Decanting

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Wine Specifications

Alcohol: 20% vol (20°C)
Total acidity: 5.0 g/l tartaric acid
Baumé: 3.9

Reviews & Awards

PORT TROPHY AND GOLD MEDAL
Decanter World Wine Awards 2008

PORT TROPHY AND GOLD MEDAL
International Wine & Spirit Competition 2008

95-100 out of 100 Points

"Greatest Vesuvio ever. A young vintage Port that sneaks up and grabs you by the throat. Full-bodied, featuring intense grapey, stemmy character and a long, silky, firm, tannic finish. Truly superb."

Wine Spectator, July 1996