



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 2020

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

Winter and early spring rainfall was roughly in line with the average, but higher-than-average temperatures brought forward the vegetative cycle by three weeks. If overall rainfall levels were reassuring, the temperatures were far from it: every month apart from April was considerably warmer than the 30-year mean. With virtually no rain in June or July, we were relieved to have 12.6 mm falling on 20th August, although the rain was followed by three heat waves lasting until mid-September. With the heat diminishing the benefit of the rainwater – and faced with the possibility of berry dehydration – we began picking our white grapes from the 25th August. These were in surprisingly good condition (given the summer drought), allowing us to make some very good wines. Production was down by 40% in some properties, but the lower yields were compensated by overall good quality.

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

75% Touriga Nacional
22% Touriga Franca
3% Tinta Amarela

WINE SPECIFICATION

Alcohol: 14,4% vol.
Volatile acidity: 0.7 g/L (acetic acid)
Total acidity: 6.6 g/L (tartaric acid)
pH: 3.60
Total sugars (glu+fru): <0.6 g/l
Colour Intensity: 1.5
Allergy advice: Contains sulphites.
Compatible with vegetarian and vegan diets

AGEING & PRODUCTION

16 months in 400 and 225l french oak barrels (80% new oak). Bottled in April 2022.

STORAGE & SERVING

Approachable now, although with potential to continue developing favourably through 2033.