



Quinta do Vesuvio 2018
Vintage Port



Quinta do Vesuvio estate house

Quinta do Vesuvio 2018 Vintage Port

965 cases of 12 x 75cl

Just 3% of Quinta do Vesuvio total production

Considered to be one of the most magnificent estates in the Douro Valley, Quinta do Vesuvio is the last major property in the region to produce its Ports exclusively using the traditional method of treading in granite *lagares* – an unbroken tradition since the winery was built in 1827.

THE PROPERTY

Since acquiring Quinta do Vesuvio in 1989, the Symington family have sought to recover the quinta's legendary reputation. Drawing on their wealth of winemaking experience in the Douro, which stretches back five generations, the family have made substantial investments in the vineyards. Over the last three decades, Quinta do Vesuvio has built a global reputation as a single-estate producer of fine Vintage Ports and, more recently, fine Douro red wines.

The estate faithfully preserves the tradition of treading the grapes in granite *lagares*. At each vintage, Vesuvio's impressive winery fills with the sound of 50 treaders working the *lagares*.

THE VINEYARDS

Quinta do Vesuvio is located in the Douro Superior, the demarcated region's hottest and driest sub-region with just 470 mm average annual rainfall. The property's sheer size (326 hectares) and mountainous terrain result in varied aspects, predominantly north and northwest, as it occupies a south bank position along the Douro River.

The vineyards are laid out along varying altitudes, ranging from 110 metres up to almost 500 metres above sea level. These two variables are important features of the property's terroir; combined they shield the vineyard from excessive heat.

The estate's mature vineyards in the *Vale da Teja* section of the property date from the 1970s and are a vital contribution to the wines in challenging years. These vines have a well-developed root system, enabling them to tap the water in the subsoil, providing vital sustenance through the dry summer conditions. They contribute to the incredible complexity and structure of Quinta do Vesuvio wines.



THE YEAR

The 2018 growing season was a rollercoaster, consisting of a winter drought, a deluge in spring and heatwaves through the final ripening period.

There was 2.5 times the average amount of rainfall in March at Quinta do Vesuvio, which meant that the growing cycle started later. As a result, the berries were more vulnerable to the heatwaves during the final ripening period.

However, the viticulture & winemaking teams navigated the challenges through meticulous care in the vineyard and careful selection of wines from different parcels in the final blends.

The north & northwest facing aspects of the property and the higher altitude vines, shielded the berries from the hot weather through the final ripening period, when temperatures reached 45°C. The Touriga Franca from the *Vale da Teja* (approx. 300/350 metres) was co-fermented with the Alicante Bouschet from the *Castelos* vineyard (approx. 250/300 metres). This delivered a notably more elegant Quinta do Vesuvio Vintage Port, balanced by the freshness of the Touriga Nacional from the *Raposa* vineyard at 350-400 meters and the Sousão from the higher lying section of *Vale da Teja*.

THE WINE

Inky black colour. Lovely lifted *esteva* aromas and notes of black chocolate and then a further layer of exuberant and very fresh black fruit (blackberry and blackcurrant). Incredible concentration on the palate, beautifully balanced by the well-defined acidity that shines through, complementing the impressive structure with charm and elegance, holding everything together perfectly.

Grape Variety Composition:

- 54% Touriga Nacional
- 40% Touriga Franca & Alicante Bouschet co-fermentation
- 6% Sousão

Wine Specification:

- Alcohol by volume: 20% v/v (20°C)
- Total acidity: 3.96 (g/l)
- Baumé: 3.60
- Bottled: June 2020 (no filtration)
- Winemakers: Charles Symington & Bernardo Nápoles

QUINTA DO VESUVIO

Vineyard Layout · *Disposição da Vinha*

