



1,710 CASES (12 x 75cl) - 4% OF QUINTA DO VESÚVIO'S TOTAL PRODUCTION IN 2022



Considered to be one of the most magnificent estates in the Douro Valley, Quinta do Vesúvio 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 lower storey of the Vesúvio winery where the wines are stored

THE PROPERTY

Since acquiring Quinta do Vesúvio 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 Vesúvio 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, Vesúvio's impressive winery fills with the sound of 50 treaders working the lagares.

THE VINEYARDS

Quinta do Vesúvio 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 Vesúvio wines.



Quinta do Vesúvio viewed from the opposite bank of the Douro River



Quinta do Vesúvio vineyard terraces

THE YEAR

The 2022 harvest will be remembered as the year the conditions tested the resilience of our vines to the limit and our ability to adapt to a new reality. It showed us that our vines can still perform well with much less water and higher temperatures than we ever imagined.

Charles Symington, October 2022

As our harvest preparations began, we knew that we faced unprecedented conditions in the Douro, with the three months before the vintage being among the hottest and driest ever recorded. Between November 2021 and August 2022, Vesúvio recorded just 136 mm of rain, which was 66% less than the 30-year average and was the fourth consecutive year of below average rainfall. The dryness of the soils was compounded by higher-than-average temperatures through the summer months, including the hottest July recorded since 1931. Pinhão, in the Cima Corgo sub-region recorded the highest ever temperature in the country at an extraordinary 47°C.

While the impact on the vines was significant and the bunches and berries were smaller than usual, our viticulture and winery teams worked flat out through one of the most challenging Douro harvests to make some very promising wines.

We started with the earlier-ripening varieties in our lower-lying vineyards: Alicante Bouschet, Tinta Amarela, Sousão and Tinta Barroca. While acidity levels were lower, the lagares had good colour.

The turning point came in the first week of September when average daytime temperatures thankfully dropped to between 22°C and 25°C allowing maturations to progress evenly and gradually. At this time we began to pick our prime plots of Touriga Nacional, which delivered very fine, deep-coloured wines with moderate baumés of 13°, and is a major component of this Quinta do Vesúvio 2022 blend.



THE WINE

TASTING NOTE

A flourish of signature Vesúvio floral aromas of lavender and rockrose is followed by exquisitely fresh, ripe red fruit extracts with cherry predominating. Minerality and acidity take turns in delivering vitality and freshness on the palate. Flavours of succulent, ripe red and black fruit balance with fine-grained tannins to provide flawless elegance and poise, true to the great Vintages of Vesúvio. Long, seductive finish.

WINE SPECIFICATION

Alcohol by volume: 20% vol.

Total acidity: 4.70

Baumé: 4.10°

pH: 3.63

Bottled (unfiltered): May 2024

Winemakers: Charles Symington and José Luís Cavalheiro

GRAPE VARIETY COMPOSITION

TOURIGA NACIONAL: 45% | TOURIGA FRANCA: 33% | ALICANTE BOUSCHET: 22%

QUINTA DO VESUVIO

Vineyard Layout · *Disposição da Vinha*

