



1,640 CASES 12/75CL · 4% OF THE QUINTA'S 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.



Quinta do Vesuvio winery, built in 1827 on the banks of the River Douro

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.



Picking Touriga Nacional at Quinta do Vesuvio during the 2019 harvest



Picking underway in the Vale da Teja vineyards of Vesuvio during the 2019 harvest

THE YEAR

Moderate summer temperatures, with an absence of heat waves (as we've had in recent years) and exceptionally well-timed rain just before and during the vintage, were determinant in shaping a very good year.

Charles Symington, October 2019

We had an unusually dry winter and spring and come summertime the vines were in need of water to sustain maturations. However, the virtual absence of rain between May and late August was counter-balanced by cooler than usual summer conditions. June temperatures, for instance, were 4°C below average at Quinta do Vesuvio. This favoured steady phenolic ripening, but it was clear that more rain was needed to achieve complete ripeness. Perfectly timed heaven-sent showers on August 25th immediately began to recover lagging maturations, bringing sugar levels up to a desirable 14° Baumé.

The vintage started at Vesúvio on September 9th with the earlier ripening varieties. On the 21st, bang on the equinox, we had some further welcome rain, and this water top-up was perfect for the balanced development of the Touriga Franca, as well as for fine tuning the Touriga Nacional. Picking was briefly paused to allow the vines to rehydrate and was resumed on the 23rd with the Touriga Nacional, which was in an ideal state of ripeness and looking particularly promising with small berries indicating nice concentration.

The later ripening Touriga Franca was picked from the end of September and into early October, benefiting from clear skies and moderate temperatures. It came into the winery phenolically ripe and in excellent condition, although a little less concentrated than the Touriga Nacional. The lagares looked very promising with good colour and expressive aromas and it was evident that some very fine wines were in the making. Freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of this vintage. Yields were closer to average following the exceptionally small years of 2017 and 2018.



THE WINE

TASTING NOTE

Typical blackcurrant and lavender aromas with traces of fennel, whose fragrance is often carried by the breeze in the vineyards at Vesúvio. On the palate the wine delivers mouth-filling ripe black fruit flavours; opulent and velvety, although with substantial volume and weighty structure. Very polished tannins provide a satisfyingly long, silky finish.

WINE SPECIFICATION

Alcohol by volume: 20% v/v (20°C)

Total acidity: 4.6 (g/l)

Baumé: 3.96°

pH: 3.66

Bottled: May 2021 (no filtration)

Winemakers: Charles Symington and José Luís Cavalheiro

GRAPE VARIETY COMPOSITION

TOURIGA NACIONAL: 35% | TOURIGA FRANCA: 33% | ALICANTE BOUCHET: 18%
OLD VINES (FIELD BLEND): 8% | TINTA AMARELA: 6%

QUINTA DO VESUVIO

Vineyard Layout · *Disposição da Vinha*

