



SCORES

98 Points, Wine Spectator, 2010
95 Points, Wine Enthusiast, 2009
92 Points, Wine Advocate, 2010

QUINTA DA CAPELA VINTAGE 2007

The Capela do Vesuvio is only made in years when truly exceptional wines are produced. 2007 is its debut vintage; an outstanding wine. This is a wine that has been handcrafted from vineyard to bottle in very restricted quantities. Along every step of the process we have looked to tap maximum quality potential. Very limited production.

VINTAGE OVERVIEW

The time for picking was almost entirely done on the basis of tasting the grapes in the vineyard, although the usual analyses were carried out. Picking for the Nacional began September 18th; while Franca and Sousao are later ripening grapes. All were fermented in a smaller lagar, specially made for small lots.

TASTING NOTE

The overall blend is exceptionally structured, with complex layered aromas. The mouth is long, opulent and dry with very clean, balanced acidity in contrast to the Vesuvio Vintage blend, which is sweeter and softer.

WINEMAKER
Charles Symington

PROVENANCE & GRAPE VARIETIES
Vinha da Escola
Vinha do Pombal
Vale da Teja

Touriga Franca - 30%
Sousão - 30%
Touriga Nacional - 40%

Decanting: Recommended

Suitable for Vegans

UPC: 094799090298

STORAGE & SERVING

After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

WINE SPECIFICATION

Alcohol: 20% vol

Symington Family Estates is a certified B-Corporation.

Certified



Corporation

This company meets the highest standards of social and environmental impact