



SCORES

100 Points, Wine and Spirits, 2013
98 Points, Wine Enthusiast, 2013
97 points, Wine Advocate, 2013
93 points, Wine Spectator, 2013
93 points, James Suckling, 2013

QUINTA DA CAPELA VINTAGE 2011

The Capela do Vesuvio is only made in years when truly exceptional wines are produced. The debut Capela vintage was the 2007; an outstanding wine which was widely acclaimed and swiftly sold out. The 2011 is of equal quality, although a year with different characteristics. As with its predecessor, the 2011 has been handcrafted from the vineyard to the bottle and released in very restricted quantity.

VINTAGE OVERVIEW

While 2011 was another exceptionally dry year, there was plenty of rainfall from October to December 2010. This abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development. April and May were hotter than usual, which combined with some rain to create humid conditions giving rise to fungal infestations and resulting in some loss of production. This crop reduction meant that 2011 was one of the smallest years in recent memory — 15% below the average. After an early budburst everything indicated an early vintage. Fortunately the weather came to the rescue and timely rainfall paving the way for an ideal final ripening stage. Clear skies and fine, warm weather continued throughout the harvest.

TASTING NOTE

Attractive spice and stem aromas with delightful floral scents. Full and intense in the mouth, with gorgeous fresh blackcurrant fruit, ending with coffee and dark chocolate. The weighty peppery tannins are well integrated and the fresh acidity provides excellent freshness on the long finish.

WINEMAKER

Charles Symington and Mario Nataro

PROVENANCE & GRAPE VARIETIES

Touriga Franca
Sousão
Touriga Nacional
Alicante Bouschet

FOOD PAIRING

Capela da Quinta do Vesuvio 2011 Vintage Port is a fabulous accompaniment to chocolate desserts, such as flourless chocolate cake or dark chocolate truffles, but can also be enjoyed on its own.

Decanting: Recommended

Suitable for Vegans

UPC: 094799090427

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
Total acidity: 4.60 g/l tartaric acid

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