



SCORES

98 points, Wine Spectator, 2018
97+ points, Wine Advocate, 2018
97 Points, Wine Enthusiast, 2018
97 points, Decanter, 2018
96 points, Wine and Spirits, 2018

QUINTA DA CAPELA VINTAGE 2016

The Capela do Vesuvio (Vesuvio Chapel) is only made in years of exceptional quality. The 2016 is the third Capela Vintage Port to be released, since its debut Vintage in 2007. Like its two predecessors, this wine is from a year that has merited a full declaration. Capela do Vesuvio reflects the Symington family's detailed knowledge of the vineyards that make up the majestic Vesuvio estate and this Port is crafted from vineyard to bottle in tiny quantities. As with preceding Capela releases, this Vintage Port is inspired by the incredibly low-yielding 90-year-old vines from the Vinha da Capela vineyard, which yielded just 330g/vine and brings an extraordinary complexity and character to the wine.

2016 VINTAGE

Abundant winter and spring rainfall played a key part in the outcome of the 2016 vintage, replenishing vital soil water reserves that sustained the vines through one of the hottest and driest summers on record. This fundamentally differentiated 2016 from the previous year, which was equally hot but was much drier. Despite various heatwaves through August and the beginning of September, with temperatures frequently soaring above 104°F, the water reserves in the subsoil provided a lifeline for the vines. The absence of summer rain slowed maturations, and conditions indicated a late vintage.

TASTING NOTE

Luxuriously perfumed and seductive nose. Impressive aromatics revealing lavender, rockrose and eucalyptus. Very substantial on the palate, with remarkable structure showing great refinement. Precise, fresh and multi-dimensional. An inspirational wine.

WINEMAKER

Charles Symington and Bernardo Napoleos.

PROVENANCE & GRAPE VARIETIES

The Vesuvio Capela 2016 Vintage Port is an excellent showcase of these four varieties from specific sites on the property. Experience at Vesuvio has shown that co-fermenting certain varieties brings greater complexity to the wines. Accordingly, the Touriga Franca and Sousão were fermented together in the same small granite lagar, as were the Touriga Nacional and Alicante Bouschet. The field-blended varieties (very old vines) were fermented in the Touriga Nacional/Alicante Bouschet lagar. Longer fermentations are usual for Capela Vintages, as the lower Baumés provide a drier profile and the later run-off allows more extended skin contact and underscores the powerful structure.

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: 4.51 g/l tartaric acid

Decanting: Recommended

Suitable for Vegans

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