



## SCORES

99 points, Wine Advocate, 2019  
99 Points, James Suckling, 2019  
97 Points, Wine Spectator, 2019  
97 Points, Decanter, 2019  
95 Points, Wine Enthusiast, 2019  
93 Points, Wine & Spirits, 2019

# QUINTA DA CAPELA VINTAGE 2017

The Capela do Vesuvio Vintage Port, released in tiny quantities, is a variation on the principal theme embodied in the Quinta do Vesuvio Vintage Port, which has been made every year, bar two, since our family acquired the property 30 years ago. The Capela Vintage, named after the quinta's fine chapel and its adjoining vineyard with a field blend of very old vines, has a distinctive identity resulting from specific terroirs within the quinta.

## 2017 VINTAGE

As with the preceding Capela Vintage Ports, the 2017 is based on the Escola (school) parcels, laid out along the sheltered base of the estate's main central valley, the namesake Vinha da Capela, and the Vale da Teja vineyards separated from the Escola by a prominent ridge. The favorable location of the Escola vineyard came into its own in 2017, one of the hottest and driest years ever recorded in the Douro. Low-lying along Vesuvio's central valley floor, the constituent parcels are ideally protected from excessive heat and, significantly, act as a collection point for rainwater with soils that have more moisture than the more exposed areas of the property.

## TASTING NOTE

Mesmerising aromas; lavender, eucalyptus, green tea and liquorice. On the palate, the concentration and intensity are striking with layers of complexity. There is a wonderful interplay of invigorating black and red fruits underpinned by schist tannins that give balance to the impressive structure. The Sousão comes through in a spicy seasoning that underscores the wine's remarkable freshness. The seductive finish is endless and inspirational. Precise, fresh and multi-dimensional. An inspirational wine.

## WINEMAKER

Charles Symington and Bernardo Napolos.

## PROVENANCE & GRAPE VARIETIES

For the Capela Vintages, our head winemaker, Charles Symington, favours co-fermentations- fermenting different grape varieties together in the same lagar. In 2017, he combined the early ripening Alicante Bouschet (from one of the Escola parcels) with the grapes from the old, field blended Vinha da Capela, which being low-lying also ripen early. This lagar was fermented at a slightly warmer temperature to maximise structure and concentration. The Touriga Nacional was joined with the Touriga Franca and the Sousão, as their ripening unusually overlapped, and this lagar was cool-fermented to favour aromatic expression.

UPC: 0 94799090649

## 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: 4.06 g/l tartaric acid

Decanting: Recommended

Suitable for Vegans.

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