



### SCORES

95 Points - Wine Spectator,

## VINTAGE PORT 1995

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.

### VINTAGE YEAR

The winter of 1994/5 brought good rainfall to Vesuvio. However March and April were surprisingly warm. This encouraged very early leaf growth, budding and eventual flowering. By early August the old vineyards were some two weeks ahead of their normal level of maturation. By the end of the month, which had been very hot, the grapes looked in excellent condition, with the slight “wrinkling” that demonstrates to a Port producer that the juice is very concentrated and rich. Picking started on the 4th September, some 14 days earlier than average. A little rain had softened the skins allowing for easier colour extraction.

### TASTING NOTE

The wine is rich, dark and concentrated; it has aromas of violets and “esteva” (rock rose) and is very smooth and elegant on the palate. The 1995 Vesuvio will rank as one of the Quinta’s finest Vintages. All the wine made at Vesuvio was trodden by foot in the Quinta’s ancient lagares.

### WINEMAKER

Peter Symington and Charles Symington and

Suitable for Vegans.

UPC: 094799090083

3177 9L Cases Produced

### STORAGE & SERVING

Quinta do Vesuvio 1995 will surely make any lunch or dinner a memorable one. It is a fabulous accompaniment to chocolate desserts, such as chocolate pudding, but can also be enjoyed on its own – it is an experience in itself.

Decanting: Recommended

### WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.8 g/l tartaric acid

### Certified



This company meets the highest standards of social and environmental impact

Corporation