



SCORES

94 Points, Wine Spectator, 2003
93 Points, Wine Enthusiast, 2004
91 Points, Wine Advocate, 2002

VINTAGE PORT 2000

Quinta do Vesuvio is located in one of the most privileged areas of the Douro Superior and produces about 600 pipes from some of the oldest mono varietal plantings in the Douro. All the Port made at the Quinta is foot trodden in lagares. In 1989, Quinta do Vesuvio was purchased by the Symington family whose involvement in the production and shipping of Port began more than a century ago. Vesuvio is now ranked as one of the top-tier Vintage Port producers.

VINTAGE OVERVIEW

The Vintage Port produced at Vesuvio in 2000 is of remarkable quality. We are fortunate that the climatic conditions allowed us to make such a superb wine. However, the year did not start well, not since 1994 have we had such low production. Bad weather in April prevented many of the vine flowers from being fertilised, thus the number of grapes on each vine was very low but the fruit that did 'set', ripened under perfect conditions during June through to August. In late August we had two days of rain; this was very welcome and prepared the grapes superbly for harvesting, which began on Thursday 21st September. The average yield was just 720g per vine. Temperatures during the harvest were also mild, greatly facilitating the fermentations in the lagares.

TASTING NOTE

The 2000 Vesuvio is rich and opulent with the classic nose of 'violets'. This wine is dark, almost ink-purple. On the palate, the Vesuvio 2000 has layers of rich concentrated fruit, the tannins are strong, but ripe. This is one of Vesuvio's finest ever wines.

WINEMAKER

Peter and Charles Symington

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Franca

Touriga Nacional

FOOD PAIRING

Quinta do Vesuvio 2000 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.

Decanting: Recommended

Suitable for Vegans.

UPC: 094799090175

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: 4.3 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation