



## SCORES

91 Points, Wine Enthusiast, 2003  
91 Points, Wine and Spirits, 2003

# VINTAGE PORT 2001

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 winter of 2001 will no doubt be remembered for the extraordinary amount of rain that was experienced and the damage caused by the deluge which continued for five months. Bud burst took place in mid March earlier than usual, due to higher than average temperatures throughout the winter. Flowering took place in May close to normal dates as vineyard development was slowed down, due to mild weather conditions in early spring. In mid June an excessively hot period brought about a significant reduction in crop size. Temperatures throughout the summer were not excessive and useful amounts of rain were experienced throughout July and August, maturation taking place under favorable conditions in the lagares.

## TASTING NOTE

Very dark ruby color. The Touriga Nacional's tiny yields brought great concentration to the wine, while the Touriga Franca, due to the good weather during the harvest, achieved perfect ripening, created wines of great elegance. The Tinta Barroca was very ripe at the time of picking, producing wines of excellent structure and ageing potential. The old plantings of Roriz had lower than normal yields in 2001, giving wines with a typical concentration of berry fruit aromas.

### WINEMAKER

Peter and Charles Symington

### PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Franca - 42%  
Tinta Roriz - 23%  
Touriga Nacional - 18%  
Tinta Barroca - 17%

### FOOD PAIRING

Quinta do Vesuvio 2001 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: 094799090199

### 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: 4.0 g/l tartaric acid

### Certified



This company meets the highest standards of social and environmental impact

Corporation