



SCORES

95 Points, Wine Spectator, 2006
93 Points, Wine Enthusiast, 2005
93 Points, Wine and Spirits, 2005
90 Points, Wine Advocate, 2005

VINTAGE PORT 2003

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 2003 was very wet in the Douro and this was to prove of critical importance later in the growing season. The rainfall, which brought mild, moderate conditions only abated in April and was followed by very hot and dry conditions, interrupted only by some very welcome showers in late June and July. Some of the hottest temperatures ever recorded in Portugal were experienced in August, although in the Douro it was not much hotter than normal, maximum daytime temperatures at Vesuvio averaging about 108°F. Owing to the accumulated water reserves deep in the schistous soil, ripening took place under ideal conditions and the continuing dry weather in September ensured that the vintage took place in near perfect conditions.

TASTING NOTE

The 2003 Vesuvio is of superb quality, possessing Vesuvio's lovely scented nose of violets, layers of opulent blackcurrant fruit and a powerful, tightly knit structure suggesting great longevity. The overall harmony of this wine is astonishing, even at this young stage. The wine will bring great pleasure throughout its long life.

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Nacional

Touriga Franca

FOOD PAIRING

Quinta do Vesuvio 2003 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: 094799090205

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: 4.58 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation