



SCORES

94 Points, Wine Enthusiast, 2008
90 Points, Wine Spectator, 2007

VINTAGE PORT 2004

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

Climatically, 2004 was atypical throughout most of the agricultural year, with an unusually dry winter being followed by an equally dry and very hot spring. June was exceptionally hot at Vesuvio with virtually no rain. Rainfall was totally absent during July and there was great concern that excessive hydric stress would irreversibly compromise the quality of the fruit. Fortunately, August brought plenty of rain, in fact the highest record in the Douro for the month of August in 104 years. From mid-September there were 25 days of uninterrupted sunshine, with high temperatures allowing for excellent ripening of the grapes.

TASTING NOTE

Opaque, inky purple color. The excellent ripeness of the fruit allowed for longer fermentations, producing wines of exceptional concentration, depth of color and tannic structure. Aromas of violets and layers of rich blackberry fruit on the palate.

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Nacional - 55%
Touriga Franca - 45%

FOOD PAIRING

Quinta do Vesuvio 2004 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: 094799090229

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: 4.4 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation