



SCORES

93 Points, Wine Enthusiast, 2008
92 Points, Wine & Spirits, 2007

VINTAGE PORT 2005

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 2005 was typically cold, albeit unusually dry and was followed by a spring that was considerably warmer than usual. The very hot and dry conditions persisted throughout the summer and it became clear that this period of drought was even more severe than the one experienced in 2004. An unprecedented eight consecutive months of above-average temperatures further compounded the situation, creating a difficult environment for the vines. The combined effect of these conditions led to the earliest recorded vintage at Vesuvio, picking starting on August 30th. Some rain finally fell on September 7th and 9th. This came at a critical time and greatly improved the quality of the crop. Ideal sunny and dry conditions followed, paving the way for perfect harvesting weather.

TASTING NOTE

Vesuvio 2005 Vintage has a superb inky black color. The nose is brimming with strong notes of violets and wild spring flowers. The taste is long, complex and rich, with layers of flavors that persist on the palate. Blueberry and blackcurrant flavors combine with rich bitter-chocolate and add structure. A seamless vintage port, with perfect integration and a velvet-like texture on the palate.

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Nacional
Touriga Franca
Sousão

FOOD PAIRING

Quinta do Vesuvio 2005 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: 094799090236

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: 4.5 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation