



SCORES

94 Points, Wine & Spirits, 2008
91 Points, Wine Advocate, 2011

VINTAGE PORT 2006

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 year started with much needed winter rains that broke the drought of '04 and '05. This was vital in order to replenish the water table and to support the vines through the hot Douro summer. Between December and April, 7.3 inches fell at the Quinta, nearly double the rainfall recorded in the comparable period of 2004/5. Budburst came late on April 3rd followed by good weather for flowering in May, which was the hottest in 40 years and June was hotter still. August started much cooler and useful rain fell between the 16th and 18th. Picking by hand began on the September 11th and continued under excellent conditions until October 6th. All the Port was made in stone lagares with a full complement of 50 treaders.

TASTING NOTE

Showcasing Vesuvio's classic power with a lovely violet-scented and peppery nose. On the palate, delicious layers of opulent blackberry fruit within a finely structured tannin framework that ensures very good aging potential.

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Nacional: 55%

Touriga Franca: 30%

Sousão 15%

FOOD PAIRING

Quinta do Vesuvio 2006 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: 094799090243

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: 4.76 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation