



SCORES

96 Points, Wine & Spirits, 2009
94 Points, Wine Spectator, 2010
94 Points, Wine Enthusiast, 2009
91 Points, Wine Advocate, 2010

VINTAGE PORT 2007

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 Vesuvio 2007 Vintage includes wines made from a block of Touriga Nacional which is now over 30 years old and yielded only 0.7 Kg per vine. These wines were made in two separate fermentations, producing 9,000 litres of incredibly concentrated and well structured Port. The Touriga Franca grapes had achieved a perfect level of ripeness and were sourced from the Teja vineyard at Vesuvio. These were picked nearly four weeks after the Touriga Nacional. The grapes were also separated into two ferments, which were carried out at lower temperatures, favoring the extraction of floral aromas which are typical of this variety. The combination of these two varietal wines has given the Quinta do Vesuvio 2007 Vintage a tremendous balance of power and seamless elegance.

TASTING NOTE

The extremely low yields of the Vesuvio vineyard produced a wine of unparalleled concentration and richness and with a deep purple color. The wine combining floral aromas of eucalyptus and gum cistus has intense flavors of very ripe fruit and rich blackcurrant..

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Nacional: 55%

Touriga Franca: 45%

FOOD PAIRING

Quinta do Vesuvio 2007 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: 094799090274

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: 4.90 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation