



SCORES

93 Points, Wine Spectator, 2010
91 Points, Wine Enthusiast, 2011

VINTAGE PORT 2008

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

It's rare in the Douro to have two excellent years back to back. This happened in 2007 and 2008. There was even some talk in late 2008 that some producers might opt for declaring the 2008 rather than the 2007. A progression of tastings showed just how good the 2008's are. Although it rained more than in 2007 and 2006 this was another dry year in the Douro. The summer months were very mild resulting in a late and gentle ripening. Rain in early September followed by good weather performed a small miracle in the vineyard. Late picking was important in 2008, the vines needed time to mature. This was definitely a year for Touriga Nacional at Vesuvio. We used Touriga Franca from the higher Teja valley and a taste of Barroca which adds structure and body.

TASTING NOTE

Dark purple in color. On the nose profound lifted aromas of peppermint and violets. A tremendous mid-palate full of ripe tannins with a fresh acidity, and elegantly balanced finish.

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Nacional: 70%

Touriga Franca: 20%

Touriga Barroca : 10%

FOOD PAIRING

Quinta do Vesuvio 2008 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: 094799090359

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: 5.0 g/l tartaric acid

Certified



Corporation

This company meets the highest standards of social and environmental impact