



## SCORES

98 Points, Wine Spectator, 2012  
93 Points, Wine Enthusiast, 2011  
92 Points, Wine Advocate, 2012  
90 Points, Wine & Spirits, 2011

# VINTAGE PORT 2009

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

2009 was the third year in a row of drought in the Douro. September yielded less than half of the usual amount of rainfall, some of which fell in June which helped the vines develop a good canopy for bunch shade. Luckily the summer began fairly cool and didn't start heating up until mid-August to early September. Afterwards it cooled off again.

## TASTING NOTE

Stemmy and herbal on the nose (a keynote of the Sousao varietal); inky black, powerful and very substantial. Mouth-filling, brambly fruit invades the palate, some dark chocolate tones. An impressive wine destined to develop magnificently over the next decades.

### WINEMAKER

Charles Symington and Mario Natário

### PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Nacional: 40%

Touriga Franca: 36%

Sousao : 24%

### FOOD PAIRING

Quinta do Vesuvio 2009 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

### Certified



This company meets the highest standards of social and environmental impact

Corporation