



## SCORES

94 points, Wine Advocate, 2015  
94 points, Wine Spectator, 2014

## VINTAGE PORT 2012

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

2012 was a very dry year. The spring was changeable with dramatic fluctuations of temperature and rainfall. Warm conditions in March sped up the vines' development. This was followed by cold weather and above average rainfall in April and May. This climatic irregularity led to late bud-burst, beginning at Vesuvio in the last week of March. In response to the dry conditions the vines had developed very short shoots, few bunches of grapes and little foliage. This all contributed to aiding the vines' water retention. Despite the very low soil humidity, therefore, the vines were able to ripen their small bunches of grapes perfectly, producing small quantities of concentrated and balanced wine.

## TASTING NOTE

The Quinta do Vesuvio 2012 Vintage Port is deep purple-black and inky in the glass, indicative of a voluptuous, blockbuster wine. It denotes opulence on the nose, with the richness and ripe blackberry aromas of the predominant Touriga Nacional. This is balanced with the distinctive minerality and floral fragrance of the Touriga Franca. It has good structure and smooth tannins. The Tinta Amarela gives the wine soft, velvety feel on the palate.

### WINEMAKER

Charles Symington and Mario Natário

### PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio

Touriga Nacional – 60%  
Touriga Franca – 25%  
Tinta Amarela – 10%  
Sousão – 5%

### FOOD PAIRING

Quinta do Vesuvio 2012 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: 094799090458

### 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