



SCORES

95 points, Wine Advocate, 2015
93 points, Wine Spectator, 2016

VINTAGE PORT 2013

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 2013 Vintage was characterized by values of precipitation and air temperatures lower than average. During spring, average temperatures were lower especially in the month of March, with rainfall highly above average. A great fluctuation of temperatures which occurred during the period from April to June influenced the normal development of the vine, causing significant delay in the vegetative cycle. Summer was characterized by higher temperatures than the previous year's average and by lower precipitation. The month of September was very hot and generally dry. The month of October was warmer than normal and with monthly precipitation values above average. In spite of the precipitation quantity that occurred during harvesting, we are optimistic as far as the final quality of the produced wines, which already present good equilibrium and harmony, which allied to its concentration and natural acidity, good evolution is foreseen.

TASTING NOTE

The Quinta do Vesuvio 2013 Single Quinta Vintage is an intense wine with floral, blackcurrant, and cassis notes and a powerful and attractive aroma arising from the predominance of Touriga Nacional combined with Alicante Bouschet. The presence of Touriga Franca and Sousão also adds complexity and spice. This Vesuvio is full-bodied, with long firm tannins and a powerful palate; it will age superbly for decades.

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio

65% Touriga Nacional
10% Tinta Barroca
12% Alicante Bouschet
13% Touriga Franca/Sousão

Decanting: Recommended

Suitable for Vegans.

UPC: 094799090465

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



Corporation

This company meets the highest standards of social and environmental impact