



## SCORES

95 points, Wine Spectator, 2017  
95 points, Wine Advocate, 2017  
95 points, James Suckling, 2017  
94 points, Decanter, 2017  
94 Points, Wine Enthusiast, 2017

# VINTAGE PORT 2015

At Quinta do Vesuvio, Touriga Nacional from the Vinha Nova and Raposa vineyards began to be picked from the 21st of September, followed by Touriga Franca from the Vale da Teja vineyards, a week later.

## VINTAGE OVERVIEW

In the Douro Superior, the 2015 growing season was simultaneously the hottest and driest for 36 years, although (unusually for the Douro Superior) it had benefited from more spring rain than the other sub-regions of the Douro, putting the vines in a good place to withstand the intense heat.

## TASTING NOTE

The very attractive bergamot and esteva (rockrose) aromas combined with spicy notes, so typical of Touriga Nacional, are very apparent in this wine due to the combination of the North-facing aspect and the altitude, both of which favor cooler temperatures and lend these wines incredible freshness and perfect levels of acidity.

## WINEMAKER

Charles Symington and Bernardo Napolos.

## PROVENANCE & GRAPE VARIETIES

The Vale da Teja vineyards, on the In 2015 the finest Franca was harvested from the Vale da Teja vineyards, predominantly northwest facing and planted between 492 and 656 feet, some lying near the river. This Touriga Franca produced some of the finest examples of this variety, making beautifully floral wines with velvety ripe tannins. The combination of these two varieties was complemented by a small quantity of Sousão, drawn from a more granitic area of the Quinta, which brings acidity and minerality to the blend, beautifully balancing this powerful and structured Quinta do Vesuvio Vintage Port.

## 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: 4.8 g/l tartaric acid

Decanting: Recommended

Suitable for Vegans.

UPC: 094799090496

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