

VINTAGE PORT 2016



SCORES

97 points, Wine Spectator, 2018
96 points, Wine Advocate, 2018
94 points, James Suckling, 2018
94 points, Decanter, 2018
95 Points, Wine Enthusiast, 2018

Quinta do Vesuvio is situated in the Douro Superior, which has a more continental climate than other areas of the Douro Valley with hot summers and very cold winters, as well as the regions lowest annual rainfall, averaging just 470mm per annum at Vesuvio. The property's scale (326 hectares) and mountainous terrain results in vineyards with multiple aspects. The predominant exposure is north and west, which protects the vines from the hot summer sun. The estate's substantial altitude range for its vineyards; from 328 feet to almost 1640 feet, provide varying terroirs which are a key component in the Quinta's wines.

VINTAGE OVERVIEW

Abundant winter and spring rainfall played a key part in the outcome of the 2016 vintage, replenishing vital soil water reserves that sustained the vines through one of the hottest and driest summers on record. This fundamentally differentiated 2016 from the previous year, which was equally hot but was much drier. Despite various heatwaves through August and the beginning of September, with temperatures frequently soaring above 104°F, the water reserves in the subsoil provided a lifeline for the vines. The absence of summer rain slowed maturations, and conditions indicated a late vintage.

TASTING NOTE

Aromas of Mediterranean lavender and resinous scents. Luxurious velvet-like palate with delicious kirsch and ripe, dark fruit flavors with hints of liquorice. Weighty with sinewy fruit, the muscular structure is underpinned by schisty tannins.

WINEMAKER

Charles Symington and Bernardo Napoles.

PROVENANCE & GRAPE VARIETIES

The Vale da Teja vineyard
Touriga Nacional (43%),
Touriga Franca (25%)
Tinta Amarela (12%)
Sousão (3%)

The Castelos vineyard
Alicante Bouschet (17%)

Decanting: Recommended

Suitable for Vegans.

UPC: 094799090540

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: 4.21 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation