



SCORES

99 points, Wine Advocate, 2019
96 Points, Wine Spectator, 2019

96 Points, Cellar Selection
Wine Enthusiast, 2019

95 points, James Suckling, 2019
94 Points, Wine and Spirits, 2019
94 points, Decanter, 2019

VINTAGE PORT 2017

The year we are bottling the Quinta do Vesuvio 2017 Vintage Port marks the 30th anniversary of our family's acquisition of this historic property. In the three decades under Symington family ownership, substantial investments have been made in the vineyards and Quinta do Vesuvio has built a global reputation as a single-estate producer of fine Vintage Ports and, more recently, fine Douro red wines. We have faithfully preserved the tradition of treading the grapes in granite lagares. At each vintage, Vesuvio's impressive winery, built in 1827, fills with the sound of 50 treaders working the lagares.

2017 VINTAGE

With roughly half the rain of an average year (250 mm compared to the quinta's 30-year annual average of 471 mm), the property's mature vineyards dating from the 1970s showed the vital contribution they make in testing years. These vines well-developed root systems enabled them to tap what little water there was deep in the subsoil, providing vital sustenance through the dry spring and summer conditions. The 2017 Quinta do Vesuvio Vintage Port is a shining example of the property's amazing ability to deliver wines of supreme excellence even in years where nature tests us to the limit.

TASTING NOTE

This is a powerful, attention-grabbing wine, with taut muscularity. It offers magnificent aromas of rockrose, mint and hints of ginger. The substantial palate is full with expressive black fruit notes lifted by peppery schist tannins (the seasoning provided by the Sousão). The long, lingering aftertaste indicates impressive ageing potential.

WINEMAKER

Charles Symington and Bernardo Napolos.

PROVENANCE & GRAPE VARIETIES

The wine's components were sourced from the mature plantings of Touriga Franca from the Vale da Teja sections of Vesuvio, the Touriga Nacional from the high-lying Vinha das Minas and Raposa parcels, the Sousão from the Minas and Quinta Nova vineyards and the Alicante Bouschet from Castelos. The Sousão component was larger than usual due to the importance of its fine acidity.

Decanting: Recommended

Suitable for Vegans.

UPC: 0 94799090618

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: 4.37 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation