

VINTAGE PORT 2018



SCORES

97 Points, Wine Spectator, 2020
96 Points, James Suckling, 2020
94 Points, Wine Enthusiast, 2020
94 Points, Wine Advocate, 2020
91 Points, Wine & Spirits, 2020

Considered to be one of the most magnificent estates in the Douro Valley, Quinta do Vesuvio is the last major property in the region to produce its Ports exclusively using the traditional method of treading in granite lagares – an unbroken tradition since the winery was built in 1827.

VINTAGE YEAR

The 2018 growing season was a roller coaster, consisting of a winter drought, a deluge in spring and heatwaves through the final ripening period. There was 2.5 times the average amount of rainfall in March at Quinta do Vesuvio, which meant that the growing cycle started later. As a result, the berries were more vulnerable to the heatwaves during the final ripening period. However, the viticulture & winemaking teams navigated the challenges through meticulous care in the vineyard and careful selection of wines from different parcels in the final blends. The north & northwest facing aspects of the property and the higher altitude vines, shielded the berries from the hot weather through the final ripening period, when temperatures reached 113°F. The Touriga Franca from the Vale da Teja (approx. 980-1150 feet) was co-fermented with the Alicante Bouschet from the Castelos vineyard (approx. 820-980 feet). This delivered a notably more elegant Quinta do Vesuvio Vintage Port, balanced by the freshness of the Touriga Nacional from the Raposa vineyard at 1150-1310 feet and the Sousão from the higher lying section of Vale da Teja.

TASTING NOTE

Inky black color. Lovely lifted esteva aromas and notes of black chocolate and then a further layer of exuberant and very fresh black fruit (blackberry and blackcurrant). Incredible concentration on the palate, beautifully balanced by the well-defined acidity that shines through, complementing the impressive structure with charm and elegance, holding everything together perfectly.

WINEMAKER

Charles Symington and Bernardo Napoles.

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.

54% Touriga Nacional
40% Touriga Franca & Alicante Bouschet
co-fermentation
6% Sousão

Suitable for Vegans.

UPC: 094799090670

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.

Decanting: Recommended

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 3.96 g/l tartaric acid

Certified



Corporation

This company meets the highest standards of social and environmental impact