



SCORES

96 Points, Wine Spectator, 2021 Top 100 Wines of 2022 96 Points, James Suckling, 2023 96 Points, Decanter, 2023 94 Points, Wine Enthusiast, 2021 CELLAR SELECTION

VINTAGE PORT 2019

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

This unusually dry year was counter-balanced by cooler than usual summer conditions which left vines struggling to achieve full ripeness of their fruit, however, perfectly timed heaven-sent showers on August 25th immediately began to recover lagging maturations. The vintage started on September 9th and continued for a month as different grape varieties reaching peak maturity at different times, resulting in fantastic concentration from the Touriga Nacional and expressive aromas from the Touriga Franca. Freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of this vintage.

TASTING NOTE

Typical blackcurrant and lavender aromas with traces of fennel, whose fragrance is often carried by the breeze in the vineyards at Vesúvio. On the palate the wine delivers mouth-filling ripe black fruit flavours; opulent and velvety, although with substantial volume and weighty structure. Very polished tannins provide a satisfyingly long, silky finish.

WINEMAKER Charles Symington and José Luís Cavalheiro

GRAPE VARIETIES

35% Touriga Nacional 33% Touriga Franca 18% Alicante Bouschet 8% Old Vines (Field Blend) 6% Tinta Amarela

Suitable for Vegans.

UPC: 094799090694

1,640 9L Cases Produced

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: 4.6 g/l tartaric acid





This company meets the highest standards of social and environmental impact