



SCORES

92 Points, Wine & Spirits, 2022

COMBOIO DO VESUVIO DOC DOURO 2019

THE WINE

There has been a station on the main line Douro railroad at Quinta do Vesúvio since 1887 and the trains that daily call there are very much part of the property's day to day life. This railway forms part of Vesúvio's rich heritage and when the Symington family decided to launch this third dry red wine from the legendary estate, it felt only natural to evoke the propitious coexistence between railway and vineyard. The 'Comboio do Vesúvio' (Vesúvio Train) is unoaked to underscore the wine's youthful, fruit forward profile.

VINTAGE OVERVIEW

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August, which rehydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening. Yields were closer to average following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of the 2019 wines.

WINEMAKING

The hand-picked grapes from selected parcels at Vesúvio are harvested into small, shallow 20 Kg open containers. At the winery, the bunches are first manually sorted and then gently destemmed. The berries are then carefully machine-sorted, and gravity transported to the top of the fermentation vats. There, still whole, they're gently crushed, and gravity fed directly into the vats. Fermentations are closely monitored, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted each day (after daily tastings) to tap all the grapes' potential. We aim to produce a wine showing balance, with expressive fruit and harmonious flavors, ready to enjoy young whilst preserving some aging potential.

WINEMAKER

Mariana Brito, Charles Symington, and Pedro Correia.

PROVENANCE & GRAPE VARIETIES Quinta do Vesuvio, Douro Superior. 35% Touriga Franca 30% Touriga Nacional 30% Tinta Roriz 5% Tinta Barroca

WINE SPECIFICATION Alcohol: 14.5 % vol

Total acidity: 5.6 g/l tartaric acid

AGEING & PRODUCTION

An unoaked wine, stored and aged in stainless steel vats. Bottled February 2021.

Decanting: Not Required

UPC: 094799090731

TASTING NOTE

Bright aromas of red fruits (strawberry) and rock rose (a wildflower much associated with the Douro). Rich plum with notes of fresh herbs and hints of clove on the palate. Fine acidity and peppery tannins add freshness to this balanced, well-structured wine.

STORAGE & SERVING

Ready to drink but will develop favorably in bottle through 2024.

Certified



This company meets the highest standards of social and environmental impact

Corporation