



QUINTA DO
VESUVIO



SCORES

91 Points, Wine Advocate, 2016
90 Points, Wine Enthusiast, 2017
90 Points, Wine Spectator, 2016
90 Points, Wine & Spirits, 2017

POMBAL DO VESUVIO DOC DOURO RED 2014

THE WINE

Pombal do Vesuvio is Quinta do Vesuvio's second wine, produced exclusively from grapes grown in the property's extensive vineyards. The pombal, or dovecote, from which the wine takes its name, is surrounded by some of the quinta's finest touriga Nacional vineyards, a variety that forms an essential component of Pombal do Vesuvio.

VINTAGE OVERVIEW

The winter of 2013/2014 was wet but relatively mild, with an exceptionally warm February. A hot spring followed, and the beginning of the vegetative cycle was marked by the vine's rapid growth. Unstable weather conditions in June and July, months characterised by storms and large variations in temperature, saw the vines' development somewhat delayed, however, a cool dry August meant that the problems normally associated with the high temperatures of the Douro Valley, such as hydric stress, were avoided, and the grapes matured significantly in this period. The vintage began earlier than usual, and although some rain fell throughout September, the grapes were picked in an optimum state of maturity and brought into the winery in perfect condition, allowing the production of some excellent wines.

WINEMAKING

On arrival at the winery, the bunches undergo an initial manual sorting followed by gentle destemming, after which the berries are carefully machine-sorted and placed on conveyors that relay them to the top of the fermentation vats, avoiding any form of pumping. A significant proportion of the grapes in the 2014 Quinta do Vesuvio were fermented in new 400 litre French oak barrels, where the skins were punched down using a 'macaco' or, at an advanced stage of the alcoholic fermentation by hand, allowing to produce rich and dense wines, a fact which contributes greatly to the final blend of Quinta do Vesuvio. Once alcoholic fermentation was complete, a post-fermentation maceration followed in order to extract the tannins from grape seeds, complementing those extracted from the skins, to develop a richer and fuller palate and enhance the wine's ageing potential.

WINEMAKER

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
70% Touriga Nacional,
25% Touriga Franca,
5% Tinta Amarela.

WINE SPECIFICATION

Alcohol: 14.4% vol
Total acidity: 5.6 g/l tartaric acid

Decanting: Not Required

UPC: 094799090335

TASTING NOTE

Color – Deep ruby in color.
Aroma – Fresh, floral aromatics; some violet and rose scents with a touch of milk chocolate.
Flavor – The palate offers a silky, opulent richness, redolent of plums and black cherries, peppered with spicy tannins. A crisp undertone of acidity provides great elegance and balance.

Certified



This company meets the
highest standards of social
and environmental impact

Corporation