



# QUINTA DO VESUVIO



## SCORES

91 points, Wine Enthusiast, 2017  
90 points, Wine Advocate, 2017

## POMBAL DO VESUVIO DOC DOURO RED 2015

### 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

Abundant rainfall at the start of the viticultural year contributed to the replenishment of soil water reserves, which proved crucial due to the very dry winter, spring and summer that followed. Fortunately at Vesuvio, rain came to the rescue in May, falling evenly and allowing the soil to gradually absorb the precious water. This rain was of enormous benefit and helped to sustain the vines during the very hot dry months of June and July. August was relatively cool and the lower than average nocturnal temperatures proved decisive in preserving the natural acidity in the berries. Two days of rain in mid September secured the ripening of the Touriga Nacional and Touriga Franca varieties, both of which were exceptional.

### WINEMAKING

On arrival at the winery, the bunches of grapes undergo an initial manual sorting followed by gentle de-stemming, 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. The berries, still whole, are then gently crushed and gravity fed directly into the vats. Fermentations are monitored individually, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted in accordance with each wine in order that all the grapes potential can be tapped. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract the mature, soft tannins from the pips, thus favoring a wine that is full-bodied and complete on the palate, whilst also contributing to the wine's longevity.

#### WINEMAKER

Charles Symington and Pedro Correia.

#### PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.  
50% Touriga Nacional,  
45% Touriga Franca,  
5% Tinta Amarela.

#### WINE SPECIFICATION

Alcohol: 13.5% vol  
Total acidity: 5.5 g/l tartaric acid

Decanting: Not Required

UPC: 094799090335

#### TASTING NOTE

Deep crimson color. Aromas of liquorice and bramble and a scent of violets. Weighty and broad with good concentration on the palate, simultaneously full-bodied and silky. Ripe fruit, fresh and focused; damson and black cherry flavors. Well sculpted tannins with a fine mineral edge combine with seamless integrated wood which affords superb balance to the wine. Good length on the elegant finish.

#### Certified



This company meets the  
highest standards of social  
and environmental impact

Corporation