



QUINTA DO
VESUVIO



SCORES

92 Points, Wine & Spirits, 2020
92 Points, Wine Enthusiast, 2020
91 Points, Wine Advocate, 2019
90 Points, Wine Spectator, 2021

POMBAL DO VESUVIO DOC DOURO RED 2017

THE WINE

Pombal do Vesuvio comes from the terraced vineyards that surround the ancient dovecote, pombal in Portuguese, situated at 200 meters in the heart of this beautiful and remote property. These vineyards are primarily planted with Touriga Nacional.

VINTAGE OVERVIEW

2017 was the second driest year on record in the Douro and the hottest of the last four decades. Between March and September, the cumulative rainfall deficit. The dry, mild winter was followed by a hot spring, with seasonal temperatures 36°F above the average. However, the resilient regional grape varieties adjusted early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded; picking starting on September 3rd at Vesuvio. The heat abated a little during September, especially nocturnal temperatures, a highly beneficial situation reflected in the very high quality of the grapes received in the winery. The outcome of the vintage surpassed all expectations.

WINEMAKING

The grapes for Pombal are hand-picked into 20 Kg boxes. On arrival at the winery the bunches undergo an initial manual sorting followed by gentle de-stemming after which the berries are sorted before being gravity-fed into the small fermenting tanks. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. The winemakers aim to produce for Pombal a well-balanced wine with ripened fruit flavors and approachable from a young age, whilst conserving good ageing potential, a characteristic of Douro wines.

WINEMAKER

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

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
54% Touriga Franca
40% Touriga Nacional
6% Tinta Amarela

WINE SPECIFICATION

Alcohol: 14.4% vol
Total acidity: 5.8 g/l tartaric acid

Decanting: Not Required

4,997 Cases Produced.

UPC: 094799090335

TASTING NOTE

Concentrated, deep red color. Exceptional freshness on the nose and palate. Floral aromas of roses and rockrose with a hint of vanilla in the background witnessing well integrated oak. Very expressive on the palate with succulent black plum and wild berry flavors concentration and elegance in perfect harmony. Polished tannins underpin the framework of this very gastronomic wine.

Certified



Corporation

This company meets the highest standards of social and environmental impact