



QUINTA DO
VESUVIO



SCORES

92 Points, Wine & Spirits, 2021
91 Points, Wine Enthusiast, 2021

POMBAL DO VESUVIO DOC DOURO RED 2018

THE WINE

One of the principal components of Pombal do Vesuvio comes from the terraced vineyards that surround the ancient dovecote ('pombal' in Portuguese) planted primarily with Touriga Nacional during 2000 in the heart of this legendary Douro property. Touriga Franca from the Vale da Teja and Minas vineyards is the other significant contributor to the Pombal, along with a smaller contribution from the Tinta Amarela from the Quinta Nova vineyard.

VINTAGE OVERVIEW

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favored balanced ripening of the berries with good levels of acidity that are reflected in the wine's balance. Yields were very low, but that favored the high quality that the wines reveal.

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 aging 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.
50% Touriga Franca
45% Touriga Nacional
5% Tinta Amarela

WINE SPECIFICATION

Alcohol: 14.5% vol
Total acidity: 5.8 g/l tartaric acid

Decanting: Not Required

2,000 Cases Produced.

UPC: 094799090335

TASTING NOTE

Aromas redolent of cassis, liquorice and brambly, blackberry fruit, as well as appealing dark chocolate notes. Vesuvio's signature thyme fragrance is also present. On the palate, the seductive, supple texture is sheer pleasure with delicious black fruit flavors, dark chocolate and a touch of mocha. Extraordinary freshness from the fine acidity underpins remarkable balance and impressive structure.

Certified



Corporation

This company meets the
highest standards of social
and environmental impact