



QUINTA DO VESUVIO



SCORES

90 Points, Wine Enthusiast, 2023

POMBAL DO VESUVIO DOC DOURO 2020

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

Winter and early spring rainfall was roughly in line with the average, but higher-than average temperatures brought forward the vegetative cycle by three weeks. If overall rainfall levels were reassuring, the temperatures were far from it: every month apart from April was considerably warmer than the 30-year mean. With virtually no rain in June or July, we were relieved to have 0.5 inches falling on 20th August, although the rain was followed by three heat waves lasting until mid-September. With the heat diminishing the benefit of the rainwater – and faced with the possibility of berry dehydration – we began picking our white grapes from the 25th August. These were in surprisingly good condition (given the summer drought), allowing us to make some very good wines. Production was down by 40% in some properties, but the lower yields were compensated by overall good quality.

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

Mariana Brito, Charles Symington, and Pedro Correia.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
65% Touriga Franca
30% Touriga Nacional
5% Tinta Amarela

WINE SPECIFICATION

Alcohol: 14.4% vol
Total acidity: 6.4 g/l tartaric acid
Suitable for Vegans.

Aged 10 months in French Oak barrels of 400 and 225 liters.
Bottled in May 2022.

Decanting: Not Required

UPC: 094799090335

TASTING NOTE

Balsamic aromas of woodland and forest floor with resinous notes. In the background there are also hints of wildflowers and black fruits. On the palate, it shows itself powerful and tense, still a little reserved, but reveals an enormous gastronomic profile – a characteristic of 'Pombal do Vesúvio'. The fine-grained tannins give a touch of spice and underpin the powerful structure of the wine whose acidity provides freshness and balance.

Certified



This company meets the highest standards of social and environmental impact

Corporation