



QUINTA DO VESUVIO



SCORES

94 Points, Wine Advocate, 2016
94 Points, Wine Enthusiast, 2017
92 Points, Wine Spectator, 2017

QUINTA DO VESUVIO DOC DOURO RED 2014

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 vines' rapid growth. Unstable weather conditions in June and July, months characterized 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

The grapes were taken to our Douro DOC winery at Quinta do Sol in 20 kg boxes and subject to rigorous double selection - the bunches were first sorted by hand before gentle destemming. Next, the fruit underwent an initial machine selection which was then complemented by hand selection, berry by berry. The individual berries were then lifted to a platform and transferred to stainless steel fermentation tanks, where they were gently crushed. Tanks were rendered inert to avoid the undesired oxidation of the juices. The fermenting musts were individual controlled, and the fermentation temperatures and extraction methods (punching down, pumping over and rack and return) were adjusted, based on twice daily tastings intended to ensure that each wine retain the full potential of the grapes they originated from.

WINEMAKER

Charles Symington and Pedro Correia, .

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
70% Touriga Nacional
25% Touriga Franca
6% Tinta Amarela

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 55°F. Although approachable now, this fine wine has the potential to develop superbly in bottle for many years to come.

Decanting: Not Required

AGING

13 months in 225 and 400 litre French oak barrels (new and second use)

UPC: 094799090472

TASTING NOTE

A concentrated intensity of lifted aromas of black fruits which develop into subtle mineral elements and notes of perfumed sweet honeysuckle. Rich flavor, without being overwhelming, a blend of power and elegance. The intense raspberry and dark plum flavors are perfectly integrated with the toasty vanilla of the oak and follows through to a backbone of sweet refined tannins and a long seamless finish.

WINE SPECIFICATION

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

Certified



This company meets the highest standards of social and environmental impact

Corporation