



QUINTA DO VESUVIO



SCORES

95 points, Wine Enthusiast, 2018
94 points, Wine Advocate, 2018
94 points, Wine Spectator, 2018
93 points, James Suckling, 2023
93 points, Wine&Spirits, 2017

QUINTA DO VESUVIO DOC DOURO 2015

VINTAGE OVERVIEW

Abundant rainfall at the start of the 2015 viticultural year replenished water reserves in the soil, proving crucial due to the dry spring and summer that followed. Some valuable spring rain did arrive when it was most needed with 1 inch falling on May 4th. This rain was perfectly timed and was very beneficial, helping to sustain the vines through the dry months of June and July. August was relatively cool, which preserved the natural acidity in the berries. Sugar and pH levels were excellent when picking started on September 7th. Showers in mid-September were ideally timed so that the Touriga Nacional and Touriga Franca could complete their ripening. Both of these important varieties were in exceptionally good condition when picked.

WINEMAKING

The Vesuvio grapes are hand-picked into 45 lbs 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 Vesuvio winemakers aim to produce a well-structured wine that is perfectly balanced, with long ageing potential. The Vesuvio wine is aged in 225 and 400 liter French oak barrels for 16 months prior to bottling. 75% of the barrels are new French oak.

WINEMAKER

Mariana Brito, Charles Symington, and Pedro Correia.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
54% Touriga Nacional
42% 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

UPC: 094799090533

TASTING NOTE

Vibrant deep purple with fruit of great purity and freshness. Aromatic notes of lavender with a hint of camphor. Beautifully integrated wood. Weighty and tight, with tremendous structure. Taut but polished tannins. Concentrated on the palate with bold, expressive black-fruit flavors.

WINE SPECIFICATION

Alcohol: 14.1% vol
Total acidity: 5.6 g/l tartaric acid

Certified



Corporation

This company meets the highest standards of social and environmental impact