



SCORES

95 Points Wine Enthusiast, 2022 95 Points, Wine Advocate, 2022 93 Points, Wine Spectator, 2022

QUINTA DO VESUVIO DOC DOURO 2019

VINTAGE OVERVIEW

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Fortunately, some rainfall in late August and ideal conditions through September, led to a balanced ripening of the various components of the grapes – reflected in the excellent balance between acidity and sugar levels. Yields were very close to average after the two very short years of 2017 and 2018. The grapes entered the winery in excellent condition with well-balanced ripeness. Freshness and vibrancy are the signature of the 2019 wines.

WINEMAKING

The Vesuvio grapes, hand-picked at perfect ripeness into 20kg boxes, are transported to Quinta do Sol Reserve Winery. 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. Crushing only occurs during the gravity entry into the vat, thus avoiding undesirable oxidation. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. A post-fermentative maceration follows to extract tannins from the seeds which complement the ones obtained from the skins, thus promoting the development of a larger mouth feel and increasing the aging potential of the wine.

THE WINE

Touriga Nacional is one of the two most important grape varieties for the Vesuvio red wine. These vines are grown in the Quinta Nova vineyard located at an altitude of 1476ft, with a fine westerly aspect. This area of the estate was acquired for Vesuvio by Dona Antonia Ferreira in the mid-19th century. Little can she have imagined how valuable these high vineyards would be for the estate's red wines in the 21st century.

WINEMAKER

Mariana Brito, Charles Symington, and Pedro Correia.

PROVENANCE & GRAPE VARIETIES Quinta do Vesuvio, Douro Superior. 51% Touriga Nacional 45% Touriga Franca 4% Tinta Amarela

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 55°F and 65°F. Although approachable now, this fine wine has the potential to develop superbly in bottle for many years to come.

Decanting: Not Required

AGING & PRODUCTION 14 months in 400 and 2251 french oak barrels (80% new oak). Bottled in April 2021.

UPC: 094799090724

TASTING NOTE

Seductively fresh and floral aromas of rose, secondary notes of clove and very iscreet and well-integrated smoky flavors, show a perfect harmony between the usage of oak and the rest of the aromatic bouquet. The rich and fruit filled palate (blackberry, blueberry, black plum) and natural acidity of the wine give it a good weight and balance. Refined and well present tannins provide imposing structure.

WINE SPECIFICATION Alcohol: 14.5% vol Total acidity: 5.9 g/l tartaric acid

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Corporation

This company meets the highest standards of social and environmental impact