



QUINTA DO VESUVIO



SCORES

90 Points, Wine Spectator, 2024

QUINTA DO VESUVIO DOC DOURO 2021

VINTAGE OVERVIEW

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good color in the 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.

58% Touriga Franca
40% Touriga Nacional
2% 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

15 months in 400 and 225l french oak barrels (80% new oak).

Bottled in April 2023.

UPC: 094799090748

TASTING NOTE

Distinctive freshness on the nose reflecting the year's cool growing cycle. Appealing floral fragrance with roses, but also some thyme with delicate pine resin and forest notes. On the palate, finely concentrated with a rich texture of black fruit and dark chocolate. Fine-grained tannins underwrite the well-proportioned structure and balance is provided from the acidity of the cool year. The long and complex aftertaste reveals tea and tobacco leaf

WINE SPECIFICATION

Alcohol: 14.5% vol
Total acidity: 6.6 g/l tartaric acid

Suitable for Vegans.

Certified



This company meets the highest standards of social and environmental impact

Corporation