



**QUINTA DO VESUVIO CAPELA
2011 VINTAGE PORT**



THE HOUSE AND CHAPEL (CAPELA) AT QUINTA DO VESUVIO

PRODUCTION: 200 CASES (2,400 BOTTLES)
Each bottle is individually numbered.

The Capela do Vesuvio is only made in years when truly exceptional wines are produced. The debut Capela vintage was the 2007; an outstanding wine which was widely acclaimed and swiftly sold out. The 2011 is of equal quality, although a year with different characteristics. As with its predecessor, the 2011 has been handcrafted from the vineyard to the bottle and released in very restricted quantity — just 2,400 bottles.

As for the 2007, the principal grape varieties chosen were the Touriga Nacional, Touriga Franca and the Sousão, all of which performed magnificently well at Vesuvio in 2011. For the first time ever, Charles Symington included a small parcel of Alicante Bouschet in a Vintage Port. Through ongoing evaluation over the last few years, the Alicante Bouschet has shown itself to be an impressive variety, contributing structure and colour, due to its intensely coloured berries.

The Touriga Nacional was once again selected from the very low-yielding vineyard plot in the 'Vale da Escola', located close to the Quinta house from which it is separated by the railway embankment. The Alicante Bouschet comes from the small adjacent 'block 152' where just 1,000 vines of this variety are planted. Both varieties reached optimum ripeness at the same time during mid September and were thus picked concurrently and fermented in the same small lagar, giving a very intense and concentrated wine with great structure and colour.



The Touriga Franca and Sousão were picked three weeks later in early October after a continuous period of sunshine, ideal for these late ripening varieties in

order to give maximum quality potential. The Sousão was picked from the lower section of the Pombal vineyard and the Franca from the west-facing Teja block. This is becoming a classic combination, which has proven exceptional — particularly when fermented together. This lagar was fermented at slightly warmer, higher controlled temperatures in order to increase extraction and complexity (ambient temperatures at Vesuvio dipped from early October and grapes were coming into the winery at quite low temperatures).

The Sousão grape, one of the Douro's traditional varieties, but shunned by some growers, is showing itself to be a very valuable varietal, lending the Capela do Vesuvio a distinct identity. The Touriga Franca adds fantastic floral aromas and combines well with the Sousão, which brings freshness (through its excellent acidity) and purple colour to the blend. The Franca and Sousão were also fermented together in the same lagar.

These two wines from the two fermentations were blended together to produce a very complex and well-structured wine.



THE HOUSE AND CHAPEL OVERLOOKING THE DOURO RIVER



TERRACED VINEYARDS AT QUINTA DO VESUVIO

Tasting Note: The Capela 2011 has attractive spice and stem aromas from the important Sousão component, hand in hand with delightful floral scents from the well-ripened Touriga Franca. Full and intense in the mouth, with gorgeous fresh blackcurrant fruit, ending with coffee and dark chocolate. The weighty peppery tannins are well integrated and the fresh acidity provides excellent freshness on the long finish.

Wine Specification:

Alcohol by volume: 20% v/v (20°C)

Total acidity: 4.60 (g/l)

Baumé: 3.50

Bottled during April / May 2013 without any fining or filtration

Winemakers: Charles Symington and Mário Natário



THE CHAPEL (CAPELA)