



QUINTA DO VESUVIO



Quinta do Vesúvio is one of the greatest estates of the Douro. The magnificent house, chapel and winery were built in 1827.

Vesúvio has been considered one of the most important properties of the Douro throughout its long history.

The 137-hectare vineyard is predominantly north and west facing and rises from 110 meters at the river side to 450 meters. This estate makes exceptionally balanced wines, amongst the finest in the entire region. The soil is predominantly schistous with small granite outcrops.


SYMINGTON
Family Estates

WINE DESCRIPTION SHEET

COMBOIO DO VESUVIO DOC DOURO RED 2018

THE WINE

There has been a station on the main line Douro railroad at Quinta do Vesúvio since 1887 and the trains that daily call there are very much part of the property's day to day life. This railway forms part of Vesúvio's rich heritage and when the Symington family decided to launch this third dry red wine from the legendary estate, it felt only natural to evoke the propitious coexistence between railway and vineyard. The 'Comboio do Vesúvio' (Vesúvio Train) is unoaked to underscore the wine's youthful, fruit forward profile.

VINTAGE OVERVIEW

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured balanced ripening of the berries with good levels of acidity that are reflected in the wine's balance. Yields were very low, but that favoured the high quality that the wines reveal.

WINEMAKING

The hand-picked grapes from selected parcels at Vesúvio are harvested into small, shallow 20 Kg open containers. At the winery, the bunches are first manually sorted and then gently destemmed. The berries are then carefully machine-sorted, and gravity transported to the top of the fermentation vats. There, still whole, they're gently crushed, and gravity fed directly into the vats. Fermentations are closely monitored, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted each day (after daily tastings) to tap all the grapes' potential. We aim to produce a wine showing balance, with expressive fruit and harmonious flavours, ready to enjoy young whilst preserving some ageing potential.

WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesúvio
35% Tinta Roriz
35% Touriga Franca
25% Touriga Nacional
5% Tinta Barroca

AGEING & PRODUCTION

An unoaked wine, stored and aged in stainless steel vats. Bottled May 2020.

STORAGE & SERVING

Ready to drink but will develop favourably in bottle through 2023.

TASTING NOTE

Bright, focused aromas of red fruits complemented by shrubby Mediterranean vegetation with floral rock rose scents (a wildflower common in the Douro landscape). Defined wild berry fruit flavours coat the palate where delicate herbaceous notes of fennel are also present (quite typical of Vesúvio wines). The freshness provided by the good acidity (much in evidence in 2018) enhances the fruit and amplifies the fragrant herbal content.

WINE SPECIFICATION

Alcohol: 14% vol.
Volatile acidity: 0.44 g/L (acetic acid)
Total acidity: 5.1 g/L (tartaric acid)
pH: 3.67
Total sugars (glu+fru): 0.7 g/l
Colour intensity: 1.1
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets