



Quinta do Vesúvio is one of the most iconic estates in the Douro with its magnificent house, chapel, and winery dating back to 1827. With 137 hectares of vineyard, the estate has an excellent reputation for its outstanding Vintage Ports and, more recently, its Douro DOC wines.



COMBOIO DO VESÚVIO 2019

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.

THE YEAR

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. Before the vintage, we experienced fine conditions including some useful rain in late August, which rehydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening. Yields were closer to average following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of the 2019 wines.

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.

PROVENANCE

Quinta do Vesúvio, Douro Superior

BLEND

35% Touriga Franca, 30% Touriga Nacional, 30% Tinta Roriz, 5% Tinta Barroca

WINEMAKER

Charles Symington, Pedro Correia and Hugo Almeida.

ALCOHOL

RESIDUAL SUGAR 0.8 g/L

ACIDITY

0.4 g/L (tartaric acid)

TASTING NOTES

Fresh, conifer woodland fragrance, combining with characteristic Douro Superior rock rose aromas (a wildflower much associated with the Douro). In the background, some strawberry notes also compose the understated bouquet. Herbal notes on the palate, with hints of peppers, clove, and rich, plummy flavours. Peppery tannins provide a sprinkle of seasoning to a well-structured wine balanced by fine acidity.

INFORMATION
Year of Bottling: 2021
Allergens: Contains sulphites.
Vegetarian: Yes