



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 2021

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

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 colour in the wines.

WINEMAKING

The hand-picked grapes from selected parcels at Vesúvio are harvested into small, shallow 18kg 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
50% Touriga Franca
30% Touriga Nacional
20% Tinta Roriz

AGEING & PRODUCTION

Ageing without any oak contact, with strict control over movements and air contact to preserve the primary aromatic components as much as possible. Bottled in July 2023.

STORAGE & SERVING

Ready to drink but will develop favourably in bottle through 2026.

TASTING NOTE

Expressive aromas of raspberry, kirsch, and pomegranate with lifted and fresh floral elements in the background revealing wildflowers combined with pure, forest fragrances. Very appealing palate – exuberant, rounded, and fine-textured with red fruit flavours and some fine acidity providing precision and elegance.

WINE SPECIFICATION

Alcohol: 14% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 6.6 g/L (tartaric acid)
pH: 3.62
Total sugars (glu+fru): 0.9 g/l
Colour intensity: 0.9
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets