



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 2022

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

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had – until the end of August – 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at a level of quality that many would not have believed possible at the start of the vintage.

WINEMAKING

The hand-picked grapes from selected parcels at Vesúvio are harvested into small containers, in order to preserve the grapes' integrity during transport to the winery. 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. Fermentations are closely monitored, and temperatures and macerations are adjusted after daily tastings to tap all the grapes' aromatic and taste 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.

STORAGE & SERVING

Ready to drink but will develop favourably in bottle through 2027.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesúvio
45% Touriga Nacional
35% Touriga Franca
10% Tinta Roriz
10% Tinta Barroca

WINE SPECIFICATION

Alcohol: 13,5% vol.
Volatile acidity: 0,6 g/L (acetic acid)
Total acidity: 5,5 g/L (tartaric acid)
pH: 3,80
Total sugars (glu+fru): 0,6 g/l
Energy Value: 331 KJ/100 ml or 80 kcal/100 ml
Carbohydrates: 1,0 g / 100 ml
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets

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 December 2023.