



QUINTA DO VESUVIO



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

POMBAL DO VESUVIO DOC DOURO RED 2016

THE WINE

Pombal do Vesuvio comes from the terraced vineyards that surround the ancient dovecote, 'pombal' in Portuguese, situated at 200 meters in the heart of this beautiful and remote property. These vineyards are primarily planted with Touriga Nacional.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring — both exceptionally wet — were followed by one of the hottest summers on record. At the end of August, 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Some timely rain fell over two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid-September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition.

WINEMAKING

The grapes for Pombal are hand-picked into 20 Kg boxes. On arrival at the winery the bunches undergo an initial manual sorting followed by gentle de-stemming after which the berries are sorted before being gravity-fed into the small fermenting tanks. Fermentations are monitored and adjusted so that the best of each grape variety is obtained. The winemakers aim to produce for Pombal a well-balanced wine with ripened fruit flavours and approachable from a young age, whilst conserving good ageing potential, a characteristic of Douro wines.

WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

Quinta do Vesuvio, Douro Superior.
70% Touriga Nacional
25% Touriga Franca
5% Tinta Amarela

AGEING & PRODUCTION

10 months in 400 and 225 litre French oak barrels.
Bottled August 2017.
Production: 5,430 cases (12 x 75 cl.) and 377 Magnums.

STORAGE & SERVING

Ready for drinking, although the wine has the potential to continue developing favourably through 2024.

TASTING NOTE

Intense, deep red colour. Smoky, forest-floor scents with resinous notes and hints of wild berry aromas. Taught and muscular on the palate, full and rounded with delicious ripened fruit. Shows red-fruit flavours and mineral notes with a well-defined schist quality. A wine with an attractive gastronomic profile with a long and appealing aftertaste.

WINE SPECIFICATION

Alcohol: 13.7 % vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.2 g/L (tartaric acid)
pH: 3.69
Total sugars (glu+fru): 0.6 g/l
Colour intensity: 1.4
Allergy advice: Contains sulphites