



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 2017

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

2017 was the second driest year on record in the Douro and the hottest of the last four decades. Between March and September, the cumulative rainfall deficit averaged 50%. The dry, mild winter was followed by a hot spring, with seasonal temperatures 2.6°C above the average. However, the resilient regional grape varieties adjusted early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded; picking starting on September 3rd at Vesuvio. The heat abated a little during September, especially nocturnal temperatures, a highly beneficial situation reflected in the very high quality of the grapes received in the winery. The outcome of the vintage surpassed all expectations.

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.
54% Touriga Franca
40% Touriga Nacional
6% Tinta Amarela

AGEING & PRODUCTION

8 months in French oak barrels of 400 and 225 litres.
Bottled in August 2018.
Production: 4,932 cases (12x75cl) and 389 Magnums.

STORAGE & SERVING

Ready for drinking, although the wine will benefit from some cellaring and will develop favourably in bottle through 2025.

TASTING NOTE

Concentrated, deep red colour. Exceptional freshness on the nose and palate, belying the year's hot, dry conditions. Floral aromas of roses and rockrose with a hint of vanilla in the background witnessing well integrated oak. Very expressive on the palate with succulent black plum and wild berry flavours. Well-structured with concentration and elegance in perfect harmony. Polished tannins underpin the framework of this very 'gastronomic' wine.

WINE SPECIFICATION

Alcohol: 14.4 % vol.
Volatile acidity: 0.55 g/L (acetic acid)
Total acidity: 5.8 g/L (tartaric acid)
pH: 3.74
Total sugars (glu+fru): <0.6 g/l
Colour intensity: 1.4
Allergy advice: Contains sulphites