



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 2019

THE WINE

One of the principal components of Pombal do Vesuvio comes from the terraced vineyards that surround the ancient dovecote ('pombal' in Portuguese) planted primarily with Touriga Nacional during 2000 in the heart of this legendary Douro property. Touriga Franca from the Vale da Teja and Minas vineyards is the other significant contributor to the Pombal, along with a smaller contribution from the Tinta Amarela from the Quinta Nova vineyard.

VINTAGE OVERVIEW

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. Fortunately, some rainfall in late August and ideal conditions through September, led to a balanced ripening of the various components of the grapes - reflected in the excellent balance between acidity and sugar levels. Yields were very close to average after the two very short years of 2017 and 2018. The grapes entered the winery in excellent condition with well-balanced ripeness. Freshness and vibrancy are the signature of the 2019 wines.

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, Pedro Correia and Hugo Almeida.

PROVENANCE & GRAPE VARIETIES

55% Touriga Franca
40% Touriga Nacional
5% Tinta Amarela

AGEING & PRODUCTION

8 months in French oak barrels of 400 and 225 litres.
Bottled in March 2021.

STORAGE & SERVING

Ready for drinking, although the wine will benefit from some cellaring and will develop favourably in bottle through 2026/27.

TASTING NOTE

Balsamic aromas of woodland and forest floor with resinous notes. In the background there are also hints of wildflowers and black fruits. On the palate, it shows itself powerful and tense, still a little reserved, but reveals an enormous gastronomic profile - a characteristic of 'Pombal do Vesúvio'. The fine-grained tannins give a touch of spice and underpin the powerful structure of the wine whose acidity provides freshness and balance.

WINE SPECIFICATION

Alcohol: 14,5% vol.
Volatile acidity: 0.4 g/L (acetic acid)
Total acidity: 5.4 g/L (tartaric acid)
pH: 3.61
Total sugars (glu+fru): <0.6 g/l
Colour Intensity: 1.2
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets