



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 2020

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

Winter and early spring rainfall was roughly in line with the average, but higher-than-average temperatures brought forward the vegetative cycle by three weeks. If overall rainfall levels were reassuring, the temperatures were far from it: every month apart from April was considerably warmer than the 30-year mean. With virtually no rain in June or July, we were relieved to have 12.6 mm falling on 20th August, although the rain was followed by three heat waves lasting until mid-September. With the heat diminishing the benefit of the rainwater – and faced with the possibility of berry dehydration – we began picking our white grapes from the 25th August. These were in surprisingly good condition (given the summer drought), allowing us to make some very good wines. Production was down by 40% in some properties, but the lower yields were compensated by overall good quality.

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

65% Touriga Franca
30% Touriga Nacional
5% Tinta Amarela

AGEING & PRODUCTION

10 months in French oak barrels of 400 and 225 litres.
Bottled in May 2022.

STORAGE & SERVING

Ready for drinking, although the wine will benefit from some cellaring and will develop favourably in bottle through 2028.

TASTING NOTE

Expressive aromas of rock rose (a wildflower common to the Douro), jasmine, garigue and wild berries, punctuated by freshness and elegance. Hints of vanilla and smoke reflect good barrel integration. Powerful and substantial on the palate, with spicy tannins underscoring the compact, sophisticated structure. Classy and charming with a good balance struck between grip, complexity, and refinement. An excellent gastronomic, food-friendly wine.

WINE SPECIFICATION

Alcohol: 14,4% vol.
Volatile acidity: 0.6 g/L (acetic acid)
Total acidity: 6.4 g/L (tartaric acid)
pH: 3.64
Total sugars (glu+fru): <0.6 g/l
Colour Intensity: 1.35
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets