



QUINTA DO
VESUVIO

QUINTA DO VESUVIO DOC DOURO 2009

Following on from the highly successful debut of Vesuvio's first ever foray into dry red wine with the 2007, followed by another very successful wine with the 2008, the estate will release during the last quarter of 2011/first quarter of 2012 its 2009 DOC Douro.

In 2009, after another dry winter, the hot summer conditions clearly indicated that an early vintage was likely and the good weather and considerable heat throughout the final period of maturation brought about one of the earliest starting vintages at Quinta do Vesuvio, with picking beginning on the 7th of September. The combination of drought (only 7mm of rainfall during July, August and September) and of very hot temperatures in August and September, laid the scene for a challenging vintage. In fact this was one of the smallest vintages in the Douro in the last 15 years, with some of the region's principal grape varieties faltering in some areas under the trying conditions.

However, as in previous very hot years, Vesuvio was nonetheless well placed to produce very fine wines; firstly, because the estate's vineyards are predominantly north and northwest facing (thus cooler); secondly, owing to the heat-resistant characteristics of all three component varieties (Touriga Nacional, Touriga Franca and Tinta Amarela); thirdly, the fact that the principal variety - the Touriga Nacional - is largely planted at Vesuvio at higher (cooler) altitudes, mostly between 300 and 450 metres (984 - 1,476 feet). The fact the Touriga Nacional accounts for 28% of the vineyard (the figure climbs to 54%, if one adds in the Touriga Franca), further reinforces these beneficial aspects.

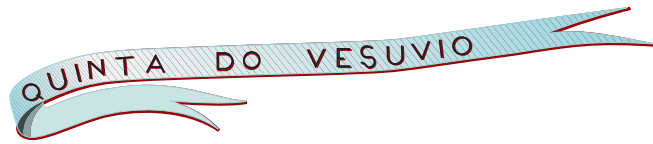
As in previous years, the grapes were transported to the Quinta do Sol winery where after a rigorous double selection (by bunch and by berry) they were lifted in a hopper and literally dropped into the fermentation tanks using our ingenious gravity system. A portable crusher at the mouth of the tank gently pops the berries, just enough to release the juice, contributing to a soft, silky texture in the wines.

After some three weeks on the skins the wines were run off into the malolactic tanks and eventually transferred into new 400 litre barrels of French oak where they spent approximately thirteen months. After a final selection, just 23,664 bottles of Quinta do Vesuvio 2009 DOC Douro were filled in January 2011.



THE CHAPEL AT VESUVIO, WHOSE WINDOWS
INSPIRED THE LABEL'S DESIGN.



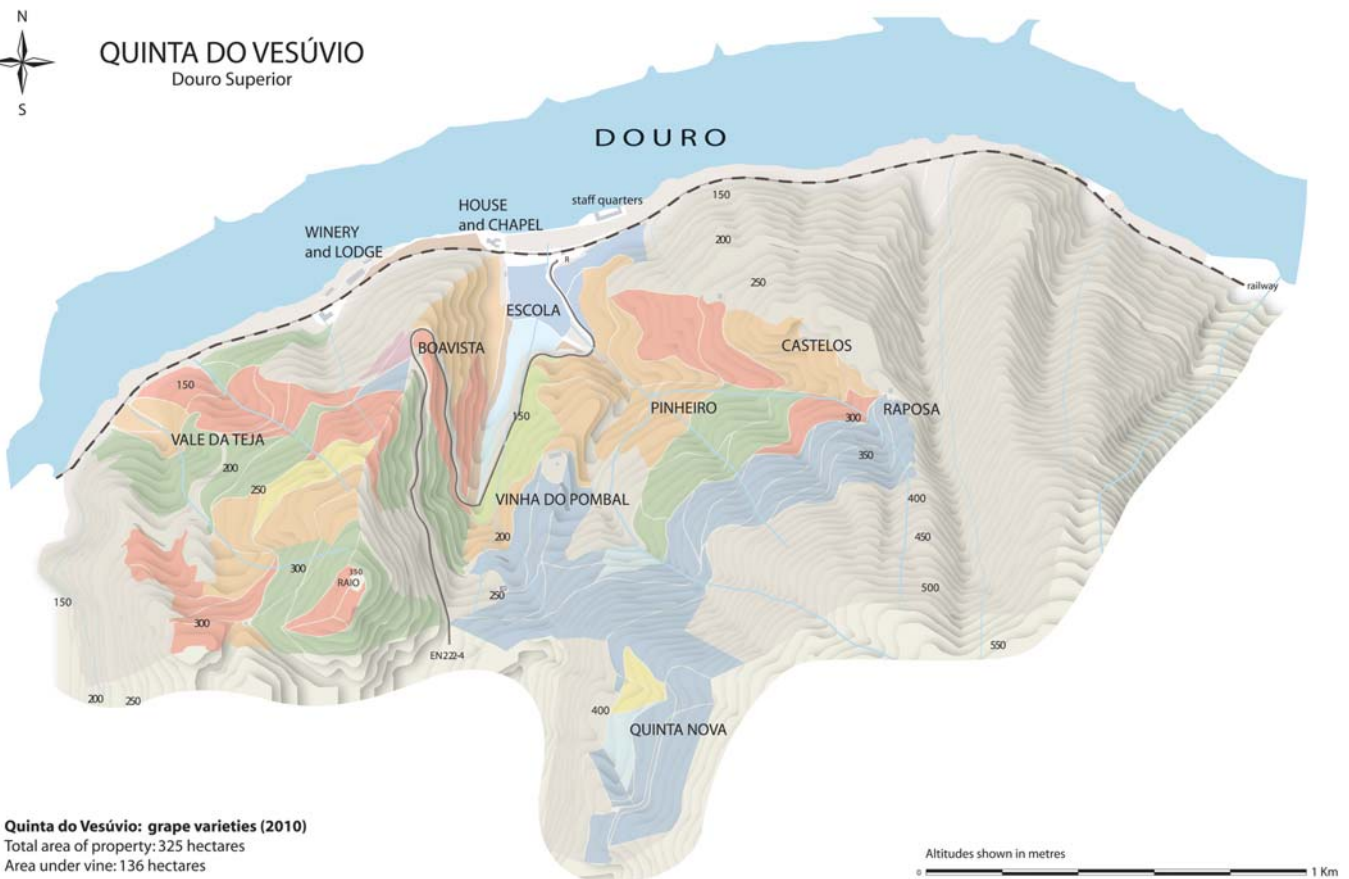


QUINTA DO VESUVIO DOC DOURO 2009

GRAPE VARIETIES: 70% Touriga Nacional/20% Touriga Franca/10% Tinta Amarela.
AGEING: 13 months in new 400L French oak barrels.
COOPERS: Taransaud, François Frères, Radoux, Seguin-Moreau, Boutes and Saury.
ALCOHOL: 13.7% vol
VOLATILE ACIDITY: 0.48 g/L (acetic acid)
TOTAL ACIDITY: 5.4 g/L (tartaric acid)
REDUCING SUGARS: 2.4 g/L
pH: 3.64



QUINTA DO VESÚVIO
Douro Superior



Quinta do Vesúvio: grape varieties (2010)
 Total area of property: 325 hectares
 Area under vine: 136 hectares

Altitudes shown in metres
 0 1 Km

