

QUINTA DO VESUVIO DOC DOURO RED 2014



The magnificent Vesuvio estate is one of the finest in the region. Vesuvio contains seven hills and thirty-one valleys. Some of the highest points reach up to 500 meters, offering magnificent sweeping panoramas of the surrounding landscape. It has a vast wealth of microclimates, low yields and low rainfall, which give the wines a structure, complexity and ageing potential unmatched anywhere in the Douro.

THE WINE

Quinta do Vesuvio is the maximum expression of the estate's terroir within the DOC Douro category. Produced exclusively from grapes grown in the property's extensive vineyards, is a wine with predominance of Touriga Nacional, aged in new French oak barrels and showing a remarkable ageing potential.

VINTAGE OVERVIEW

The winter of 2013/2014 was wet but relatively mild, with an exceptionally warm February. A hot spring followed, and the beginning of the vegetative cycle was marked by the vine's rapid growth. Unstable weather conditions in June and July, months characterised by storms and large variations in temperature, saw the vines development somewhat delayed, however, a cool dry August meant that the problems normally associated with the high temperatures of the Douro Valley, such as hydric stress, were avoided, and the grapes matured significantly in this period. The vintage began earlier than usual, and although some rain fell throughout September, the grapes were picked in an optimum state of maturity and brought into the winery in perfect condition, allowing the production of some excellent wines.

WINEMAKING

The hand picked grapes are placed in small, shallow 20 Kg open containers. On arrival at the winery, the bunches undergo an initial manual sorting followed by gentle destemming, after which the berries are carefully machine-sorted and placed on conveyors that relay them to the top of the fermentation vats, avoiding any form of pumping.

A significant proportion of the grapes in the 2014 Quinta do Vesuvio were fermented in new 400 litre French oak barrels, where the skins were punched down using a 'macaco' or, at an advanced stage of the alcoholic concentration by hand, allowing to produce rich and dense wines, a fact which contributes greatly to the final blend of Quinta do Vesuvio. Once alcoholic fermentation was complete, a post-fermentation maceration followed in order to extract the tannins from grape seeds, complementing those extracted from the skins, to develop a richer and fuller palate and enhance the wine's ageing potential.

WINEMAKERS

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

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2026.

PROVENANCE & GRAPE VARIETIES

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

WINE SPECIFICATION

Alcohol: 14.4% vol.
Volatile acidity: 0.55 g/L (acetic acid)
Total acidity: 5.6 g/L (tartaric acid)
pH: 3.60
Total sugars (glu+fru): 0.7 g/l
Allergy advice: Contains sulphites

AGEING & PRODUCTION

13 months in French oak barrels.
Bottled April 2016.
916 cases (12x75cl.) and 500 Magnums.