

QUINTA DO VESUVIO 1992 VINTAGE PORT



QUINTA DO VESUVIO

Quinta do Vesuvio is arguably the most magnificent estate in the Douro valley. Located in the beautiful and austere Port-growing region of the Upper Douro valley, its history dates back to the 16th Century. All of the grapes are hand-picked, with a careful selection being made. Vesuvio is one of the very few estates in the Douro where all of the wines are made using the traditional treading method in granite lagares, among the largest in the Douro valley, and offered exclusively as a single Quinta Vintage Port. In 1989, Quinta do Vesuvio was purchased by the Symington family whose involvement in the production and shipping of Port began more than a century ago. Vesuvio is now ranked as one of the top-tier Vintage Port producers. Over the last decade, Quinta do Vesuvio has amassed an impressive number of awards at international tasting competitions around the world.

THE VITICULTURAL YEAR

The 1992 viticultural year was marked by the near drought conditions that prevailed during the early months of the year. Producers and shippers became anxious as the vines must survive the long dry summer by drawing on the underground moisture created by the winter rains. Fortunately May and June produced more than average rainfall and August was not excessively hot. This was a relief as in many areas, vines were already showing signs of suffering from lack of water. A tremendous thunderstorm broke over the Upper Douro on 7th and 8th August, and this most welcome rain transformed the grapes. Within a short time the grapes had swollen and sugar readings improved. Picking at Vesuvio took place between Monday 14th and Thursday 24th September.



Vintage Overview

A good vintage with some rich and concentrated wines, the best of which are very good. Declared by some Port houses in favour of 1991.

Contemporary Family Comments

"In general the fermentations have shown excellent colour and nose. The grapes have been in good condition although yields were 20% below those achieved in 1991, this is not surprising considering the dry winter. There has been some uneven ripening due to the winter drought, but in general it can be said that some very good wines have been made."

Peter Symington, October 1992

Tasting Notes

Deep red colour. Intense fruit on the nose with a wonderful brambly character. Full-bodied palate with superb concentration. Excellent finish, powerful and graceful.

Food pairing suggestion and serving

Although it is often stated that Vintage Port's perfect food pairing is Stilton cheese, Quinta do Vesuvio 1992 Vintage Port is also delicious on its own or when enjoyed with any type of creamy cheese, such as Camembert or Brie.

Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

Decanting

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Wine Specifications

Alcohol: 20% vol (20°C)
Total acidity: 4.2 g/l tartaric acid
Baumé: 3.9

Reviews & Awards

17.5 out of 20 points

"Deep opaque centre, thin purple rim. Still closed but with underlying power and intensity. Lovely soft, rich, fleshy fruit, already mellowing but backed by hefty broad tannins. A very fine long-distance wine."

Richard Mayson, The World of Fine Wine, 2004

"Opaque ruby color. The '92 conveys an enjoyable earthy nose with some spice, cocoa powder and red fruit aromas. The fruit is vibrant and ripe with some chewy raspberry and grenadine flavors and of the first four vintages; the most density is seen here."

Roy Hersh, Fortheloveofport.com, May 2007

92 out of 100 Points

"Shows a raisin and grape skin aroma. Full-bodied and medium sweet, with astringent tannins. Very young. Still tight and powerful; needs time to mellow."

James Suckling, Wine Spectator, May 2005