

QUINTA DO VESUVIO 1999 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 winter of 1998/99 was very cold and dry in the Douro valley, with temperatures of -4°C being registered at Vesuvio on several occasions during December, January and February. Wet weather returned in April and early May slowing down vine development. As a result flowering took place in late May under favourable conditions and set the scene for a larger than usual vintage – the largest at the Quinta since 1996. June and July were beautifully warm and dry, and the consequences of the low winter rainfall were beginning to be felt with vine development some two weeks later than usual. Fortunately, in early August three days of steady rain were experienced which within days had a beneficial effect on both berry size and colouring. The remaining month of August was hot and dry, followed by some more useful rain on the 4th September, with maturation taking place under near textbook conditions.



Vintage Overview

Vesuvio is unique amongst Port producers in only making Vintage Port, and a mere 2000 cases of the 1999 was bottled for release. This represents only 8% of the Quinta's production in 1999.

Contemporary Family Comments

"Due to Vesuvio's more Easterly situation in the Douro Superior, the Quinta experienced very little of the sporadic rainfall which began on the 23rd September and affected mainly the lower Douro. Excellent fruit quality and high sugar readings, low yields and cool fermentation temperatures, all allowed for more extraction of flavours and colour and produced some truly classic Vintage Port."

Charles Symington, November 1999

Tasting Notes

Intense deep ruby colour, bursting with concentrated scents of violets, black cherry and blackcurrant fruit. On the palate monumental fruit, with superb ripe flavours and hints of bittersweet chocolate balanced by a powerful backbone of fine tannin.

Food pairing suggestion and serving

Quinta do Vesuvio 1999 will surely make any lunch or dinner a memorable one. It is a fabulous accompaniment to chocolate desserts, such as chocolate pudding, but can also be enjoyed on its own - it is an experience in itself.

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: 4.61 g/l tartaric acid
Baumé: 4.1

Reviews & Awards

94 out of 100 Points

"A black stone fruit grown out of the schist, the flavour of '99 Vesuvio is both powerful and elegant. It's one of the Douro's great vineyards, planted high on a conical hill of the Douro Superior, first by Dona Antonia Ferreira in the 19th Century, then more recently by the Symington's. There's concentration in the colour, purple-blue black to the rim, and as the wine opens with air, instead of getting bigger, it goes more complex. The schist comes through in the finesse and tremendous length, cutting through the tariness of the fruit to provide an open view of what the wine may become with age. One of the best vintages of the new Vesuvio yet."

Joshua Greene, Wine & Spirits, April 2002