

QUINTA DO VESUVIO 2000 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 Vintage Port produced at Vesuvio in 2000 is of remarkable quality. We are fortunate that the climatic conditions allowed us to make such a superb wine. However, the year did not start well, not since 1994 have we had such low production. Bad weather in April prevented many of the vine flowers from being fertilised, thus the number of grapes on each vine was very low but the fruit that did 'set', ripened under perfect conditions during June through to August.

In late August we had two days of rain; this was very welcome and prepared the grapes superbly for harvesting, which began on Thursday 21st September. The average yield was just 720g per vine, but the Baumés were near ideal, with an exceptional 13.4° being achieved by the Touriga Nacional. Temperatures during the harvest were also mild, greatly facilitating the fermentations in the lagares.



Vintage Overview

The 2000 Vintage will be remembered for the immense concentration of its wines and for the small quantities produced. The first Vintage of the 21st Century.

Contemporary Family Comments

"We are one of the very few estates in the Douro where the entire production of the Quinta continues to be made in the traditional granite lagares. In 2000 we had a team of 50 people working the lagares. This is unique in the Douro. As each lagar holds 20 pipes (11,000 litres), this number of people is essential to obtaining maximum extraction of colours and flavours."

Peter Symington, April 2002

Tasting Notes

The 2000 Vesuvio is rich and opulent with the classic nose of 'violets'. This wine is dark, almost ink-purple. On the palate, the Vesuvio 2000 has layers of rich concentrated fruit, the tannins are strong, but ripe. This is one of Vesuvio's finest ever wines.

Food pairing suggestion and serving

Quinta do Vesuvio 2000 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: 4.3 g/l tartaric acid
Baumé: 3.9

Reviews & Awards

GOLD MEDAL

International Wine Challenge 2009

"Intense concentrated chocolate, black cherry, liquorice and damson nose. Complex, full intense fruit palate, with firm grippy tannins, good body, and a persistent finish with spices and pepper."

94 out of 100 Points

"Lovely nose of plums, chocolate and berries, with hints of spices. Full-bodied, with super firm tannins and a tight tannin structure. Long and refined. It builds on your palate."

James Suckling, Wine Spectator, 20th February 2003