

WINE DESCRIPTION

QUINTA DO VESUVIO 1991 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.

Tasting Notes

The 1991 Quinta do Vesuvio Vintage shows all the hallmarks of a classic Vintage Port. Intense red colour. Packed with aromas of berry fruits such as blackcurrant and graceful floral hints. On the palate very complex fruit flavours, excellent ripe tannins and a sweet and powerful finish.

The Viticultural Year

The heavy rains that fell in the early part of 1991 were to stand the vineyards in good stead for the dry spring and very hot summer which ensued. Following the intense August heat, refreshing showers in early September ensured the grapes achieved a very good state of maturity with high sugar levels. In general over the Douro region yields were well down as a result of the hot summer. However, at Vesuvio production actually increased slightly as new vineyards came on stream, and the total quantity made reached 223 pipes. All the picking was by hand and the vintage began at Vesuvio on the 9th September.

Reviews & Awards

90 to 94 out of 100 points – Outstanding

“This wine really kicks in on the finish. Best Vesuvio ever. A young Port with a long life ahead of it. Compact with tight and well-integrated tannins, full fruit, medium sweetness and a long, rich finish. Super wine.”

James Suckling, Wine Spectator, September 1993

19 out of 20 points

“Very good colour. Lovely blackcurrant fruit on the nose. Real flair here. Medium full body. Great intensity of flavour. Creamy rich...Excellent. Really lovely long multi-dimensional finish.”

Clive Coates MW, TheVine, November 1993

“The Quinta do Vesuvio is likely to be the best of the '91s. Here the structure is used to full advantage, layers of complex fruit flavours crowd the palate, the finish is long and light, this is a wine of grace and power.”

Mark Golodetz, Wine Enthusiast, February 1994

Decanter Top Wines of the year – Best of 30 1991 Vintage Ports tasted

“Immediate juicy lift of berry fruits on the nose, quite sweet and a little jammy on the palate, with marked tannins, a good warm structure, and a nice long finish.”

Decanter Magazine, September 1994

92 out of 100 points

“Still quite closed on the nose but showing some underlying intensity. Lovely sweet, spicy berry fruit with spicy, peppery tannins and a well-balanced palate.”

Richard Mayson, Wine International, December 2003

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than twice. In 2003, his son Charles won the same award.

Vintage Overview

A very small but very good Vintage, similar to the 1983's. A vintage that was declared by most but not all houses. Only 31 pipes (22,070 bottles) of the very finest wines were bottled of 1991 Vesuvio Vintage, out of a total production on the estate of 223 pipes.

Contemporary Family Comments

“The wines from the young vines were not considered for the 1991 Vintage blend, and only the very finest ports from the old vineyards were selected”

Peter Symington
April 1993

Wine Specification

Alcohol: 20% v/v (20°C)

Total acidity: 4.28 g/l tartaric acid

Baumé: 3.7



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VINTAGE PORT