

WINE DESCRIPTION

QUINTA DO VESUVIO 2003 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 2003 Vesuvio is of superb quality, possessing Vesuvio's lovely scented nose of violets, layers of opulent blackcurrant fruit and a powerful, tightly knit structure suggesting great longevity. The overall harmony of this wine is astonishing, even at this young stage. The wine will bring great pleasure throughout its long life.

The Viticultural Year

The Winter of 2003 was very wet in the Douro and this was to prove of critical importance later in the growing season. The rainfall, which brought mild, moderate conditions only abated in April and was followed by very hot and dry conditions, interrupted only by some very welcome showers in late June and July. Some of the hottest temperatures ever recorded in Portugal were experienced in August, although in the Douro it was not much hotter than normal, maximum daytime temperatures at Vesuvio averaging about 42°C.

Owing to the accumulated water reserves deep in the schistous soil, ripening took place under ideal conditions and the continuing dry weather in September ensured that the vintage took place in near perfect conditions.

Reviews & Awards

International Wine Challenge 2006 Gold Medal

"Blackberry nose, masses of fruit, slightly dry finish."

Wine International, October 2006

"Brooding, smokey power, and a superlatively silky mouth feel with delicate floral notes and jammy black fruits. A long, smooth finish. Superb."

Richard Woodward, *Wine & Spirit*, June 2005

98+ out of 100 Points

"It is easy to describe this wine in one word, extraordinary. This is the real deal, a blockbuster which is one of the two best wines of the vintage, and a must buy!"

Roy Hersh, *www.fortheloveofport.com*, July 2005

93 out of 100 Points

"The Symingtons' show-piece vineyard in the upper Douro continues to make great vintage Port. This 2003 shows the estate's potential for big, luscious wines that are both powerful and tannic. It is opulent and generous, with the potential for good aging."

Roger Voss, *Wine Enthusiast*, November 15, 2005

95 out of 100 Points

"Complex aromas of crushed berries, pepper and spices. Full-bodied, with medium sweetness and layers of polished tannins. Masses of berry, plum and citrus character. This single-vineyard Port is always superb."

James Suckling, *Wine Spectator*, December 2005

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

The 2003 wines have great 'traditional' tannic structure with attractive ripe fruit flavours - classic Vintage Port. A general declaration. The 2003 Vintage at Vesuvio continues the unbroken tradition of foot treading in its eight granite 'lagares' that dates back to 1827.

Contemporary Family Comments

"Although a little hot at times, the lagares ingenious cooling mechanism guaranteed that fermentation temperatures were held within the desired limits. The fruit arrived at the winery in excellent condition with text book ripeness, Baumés averaging 13.5°. The principal grape varieties planted at Vesuvio faired magnificently, the heat resistant Touriga Nacional reaching Baumés of around 14° with balanced acidity. The Touriga Franca, a late ripening variety, thrived in the warm dry weather in September, also achieving generous Baumés. The components for a great Vintage were in place."

Charles Symington
November 2003

Wine Specification

Alcohol: 20% v/v (20°C)

Total acidity: 4.58 g/l tartaric acid

Baumé: 4.1

