



QUINTA DO VESUVIO
2017 VINTAGE PORT

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QUINTA DO VESUVIO: THE ESTATE HOUSE BETWEEN THE RIVER DOURO AND THE RAILWAY



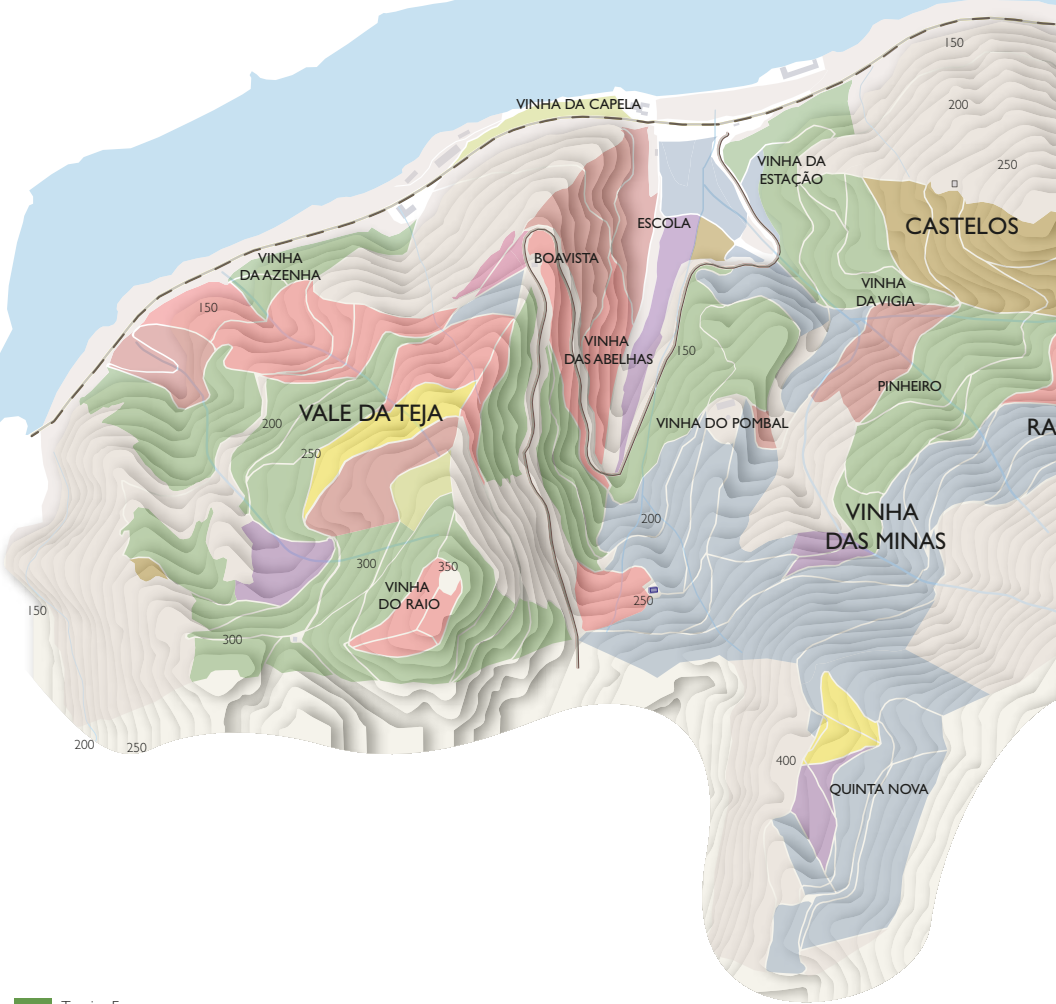
1,200 cases · 3% of the vineyard's production in 2017

The year we are bottling the Quinta do Vesuvio 2017 Vintage Port marks the 30th anniversary of our family's acquisition of this historic property. In the three decades under Symington family ownership, substantial investments have been made in the vineyards and Quinta do Vesuvio has built a global reputation as a single-estate producer of fine Vintage Ports and, more recently, fine Douro red wines. We have faithfully preserved the tradition of treading the grapes in granite *lagares*. At each vintage, Vesuvio's impressive winery, built in 1827, fills with the sound of 50 treaders working the *lagares*.

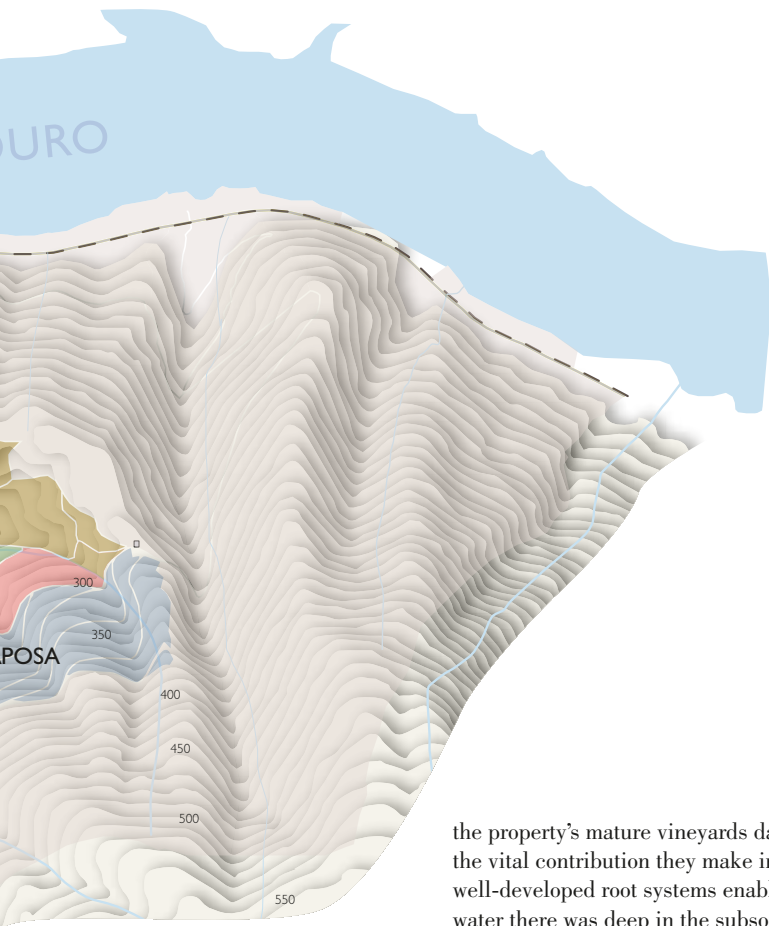
Although 2017 was one of the driest and hottest years ever recorded in the Douro Valley, being on the south bank of the Douro River, Vesuvio's vineyards were well placed as they face predominantly north and northwest with altitudes reaching up to 500 metres above sea level. These cooler aspects served them well in the challenging conditions of 2017.

With roughly half the rain of an average year (250 mm compared to the quinta's 30-year annual average of 471 mm),

QUINTA DO VESUVIO



- Touriga Franca
- Touriga Nacional
- Tinta Roriz
- Tinta Barroca
- Alicante Bouschet
- Sousão
- Tinta Amarela
- Tinto Cão
- Field Blend



the property's mature vineyards dating from the 1970s showed the vital contribution they make in testing years. These vines' well-developed root systems enabled them to tap what little water there was deep in the subsoil, providing vital sustenance through the dry spring and summer conditions. The 2017 Quinta do Vesuvio Vintage Port is a shining example of the property's amazing ability to deliver wines of supreme excellence even in years where nature tests us to the limit.

THE GROWING CYCLE

The advanced growing and ripening season of 2017 was a result of the warm and dry winter and spring conditions. Vesuvio's mature vineyards, some of them close to half a century old, showed remarkable resilience adapting early to the dry conditions by reducing their water intake, thereby conserving the scant soil water reserves for when they would be most needed.

Despite the heat, which was a constant throughout 2017 in the Douro, Quinta do Vesuvio fared better than most with less pronounced temperature deviations from the norm, especially

during the spring. This factor went some way towards mitigating the lack of water. This pattern continued through the summer where temperatures, although high, were fortunately a little below the seasonal average — more so than in many other areas of the Douro.

Smaller vine canopies, a consequence of lower plant vigour (because of less moisture), served to further reduce the demands on the limited water reserves. Vine diseases were effectively checked by the lack of humidity, contributing to a very healthy crop with perfectly formed berries.

THE HARVEST

We began to handpick the grapes at Quinta do Vesuvio on August 28th, the earliest starting vintage ever recorded there. This was not unexpected given the advanced growing and ripening cycle. There were very good signs that the time was right to pick, with good graduations and good phenolic ripeness providing very positive indicators. The excellent quality of the Touriga Nacional, Sousão and Alicante Bouschet entering the Vesuvio winery became evident in the first fermentations in the *lagares* where the deep colour of the musts and the very fine aromas showed great promise.

Temperatures gradually became more moderate from September 10th, allowing us to wait for the Touriga Franca to ripen to perfection, conserving the good levels of acidity that have provided excellent freshness in the wines. Charles Symington was very impressed with the performance of this grape and it is no surprise that it is the largest component of the Quinta do Vesuvio 2017 Vintage Port blend.



AFTER THE 'CORTE' (CUT), THE 'LIBERDADE' (LIBERTY)



VALE DA TEJA

Yields were inevitably very low, 15% below the quinta's 10-year average, although not as low as anticipated earlier in the season. The dip in yields was more clearly visible by the fact that it took 20% more grapes to fill a *lagar* in comparison with other years.

THE WINE

Concentration, intensity and impressive structure are the prominent features of the Quinta do Vesuvio 2017 Vintage Port. However, of equal note is the incredible freshness that belies belief in such a hot and dry year, and this shows in the exceptional poise and balance of the wine.

The wine's components were sourced from the mature plantings of Touriga Franca from the *Vale da Teja* sections of Vesuvio, the Touriga Nacional from the high-lying *Vinha das Minas* and *Raposa* parcels, the Sousão from the *Minas* and *Quinta Nova* vineyards and the Alicante Bouschet from *Castelos*. The Sousão component was larger than usual due to the importance of its fine acidity.

TASTING NOTE

This is a powerful, attention-grabbing wine, with taut muscularity. It offers magnificent aromas of rockrose, mint and hints of ginger. The substantial palate is full with expressive black fruit notes lifted by peppery schist tannins (the 'seasoning' provided by the Sousão). The long, lingering aftertaste indicates impressive ageing potential.

GRAPE VARIETY COMPOSITION

- Touriga Franca: 35%
- Touriga Nacional: 33%
- Sousão: 15%
- Alicante Bouschet: 12%
- Tinta Amarela: 5%

WINE SPECIFICATION

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.37 (g/l)
- Baumé – 3.90
- Bottled during May 2019 with no filtration
- Winemakers: Charles Symington, Bernardo Nápoles