

# QUINTA DO VESUVIO 2006 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 2006 viticultural year started very well with good winter rains that broke the two-year drought of '03 and '04. Budburst came a little late on 3rd April followed by generally good weather for flowering in May which was very dry and hot. In June, temperatures increased until a very severe hailstorm hit certain vineyards in the Pinhão and the Rio Torto valleys on the night of the 14th. In just 20 minutes several vineyards lost up to 30% or more of their crop. Fortunately, the Douro is made up of many sharply contoured hills and valleys, consequently numerous vineyards were shielded from this onslaught. After a very hot July, August started much cooler and a useful spell of rain fell on the 16th, 17th and 18th (47mm in all), usually an excellent omen for a good Port vintage. Picking began on the 11th September. Rain fell on the 13th and then again on the 21st, 23rd and 24th September. The dry winds that occurred during this period helped to keep the bunches dry and no real harm was done.

### Vintage Overview

The total production of Port in the Douro in 2006 was 9.5 million cases, some 8 million litres less than the estimated annual sales. Generally difficult harvest conditions.

### Contemporary Family Comments

*"While the last fermentations are ending at the time of writing, it is clear that there are some very fine tanks and casks of Port from the 2006 harvest amongst the total wine made this year. Overall it can be said that the average quality of wine made is reasonably good throughout the valley."*

Charles Symington, 16th October 2006

### Tasting Notes

Classic power with a lovely violet-scented and peppery nose and delicious layers of opulent blackberry fruit within a finely structured tannin framework that ensures very good aging potential. The hot summer of 2006 has added an additional layer of concentration to the traditional Vesuvio velvety richness and depth. This is a very great Vesuvio Vintage Port.

### Food pairing suggestion and serving

Quinta do Vesuvio 2006 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: 4.76 g/l tartaric acid  
Baumé: 3.6

### Reviews & Awards

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.