



SCORES

98 Points, Wine Spectator, 2014
96 Points, Wine Enthusiast, 2013
95 Points, James Suckling, 2013
94 Points, Wine Advocate, 2013

VINTAGE PORT 2011

Quinta do Vesuvio is located in one of the most privileged areas of the Douro Superior and produces about 600 pipes from some of the oldest mono varietal plantings in the Douro. All the Port made at the Quinta is foot trodden in lagares. 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.

VINTAGE OVERVIEW

Quinta do Vesuvio experienced a generally dry viticultural year in 2011, although the previous autumn and winter rainfall had been above average; 312mm were recorded between November 2010 and February 2011, or 70% of the total rain during the entire viticultural year at Vesuvio. This replenished the water reserves in the subsoil and thus helped to offset the almost complete lack of rain during the early to mid-summer. As is the case in so many classic Vintage years, abundant winter rains are key to the development of the vines during the spring and summer leading up to the harvest.

TASTING NOTE

Quinta do Vesuvio 2011 Vintage Port is a beautiful, powerful and aromatic wine with a heady floral fragrance. On the palate it ripples with sumptuous liquorice and blueberry flavors, which coat the well-integrated peppery tannins. A crisp acidity underscores the wine's profile, revealing a wine that is supple, yet taut. This is a beautifully balanced wine with the classic Vesuvio velvet-like elegance that has turned this Quinta into one of the greatest producers of Vintage Port in the Douro over the last 20 years.

WINEMAKER

Charles Symington and Mario Natário

PROVENANCE & GRAPE VARIETIES

Vale da Teja

Touriga Franca: 45%
Touriga Nacional: 40%
Tinta Barroca: 10%
Tinta Amarela: 5%

FOOD PAIRING

Quinta do Vesuvio 2011 is a fabulous accompaniment to chocolate desserts, such as flourless chocolate cake or dark chocolate truffles, but can also be enjoyed on its own.

Decanting: Recommended

Suitable for Vegans.

STORAGE & SERVING

After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

WINE SPECIFICATION

Alcohol: 20% vol
Total Acidity: 4.45 g/l