



**QUINTA DO VESUVIO**  
**2024 VINTAGE PORT**

## QUINTA DO VESUVIO 2024 VINTAGE PORT



THE HOUSE AT VESUVIO WITH ITS INVITING GARDEN



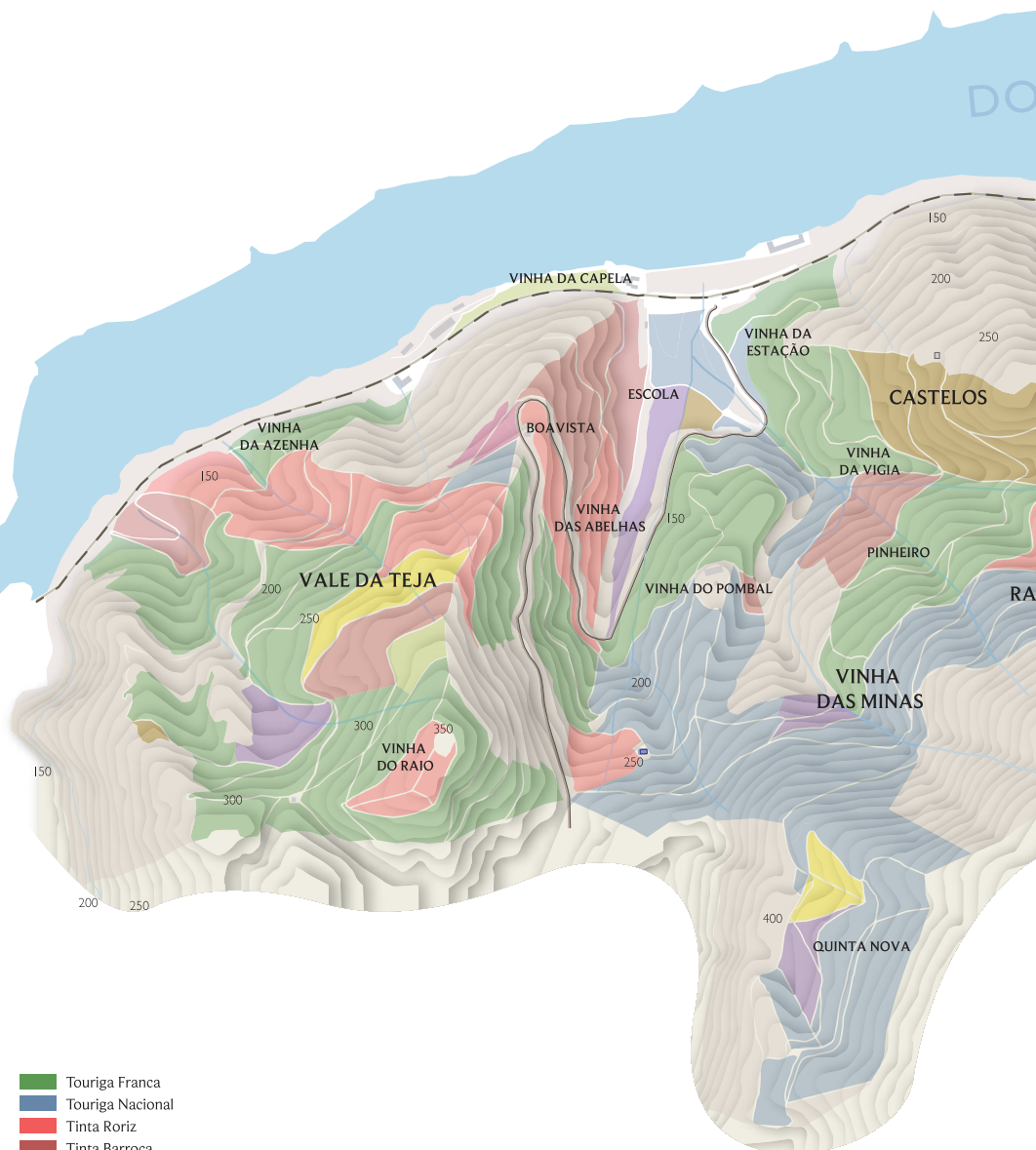
*1,510 cases · 4% of the vineyard's production in 2024*

Quinta do Vesúvio 2024 captures the essence of this iconic estate: incredible complexity, the perfect balance of finesse and power, and that enthralling combination of elegance and structure. The 2024 stands out as an exceptional expression that showcases why Vesúvio is known as the ‘Queen of the Douro.’

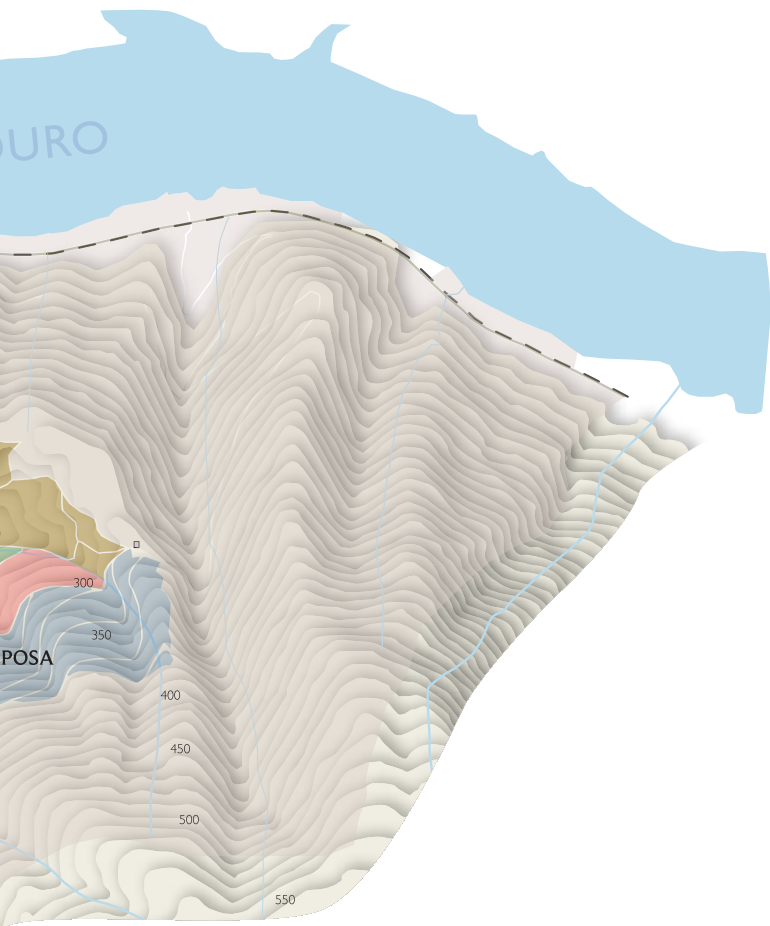
### **Quinta do Vesúvio**

Quinta do Vesúvio stands out for its timeless beauty and sense of place—one of the Douro’s most magnificent estates. Located in the remote Douro Superior, the property’s dramatic scale (326 hectares) and mountainous terrain creates vineyards with multiple aspects, predominantly north and northwest, ranging from 110 metres to almost 500 metres above sea level. These variables – aspect and altitude – are important features of the property’s terroir and, combined, they shield the vineyard from excessive heat despite the Douro Superior’s challenging conditions.

## QUINTA DO VESUVIO



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



At Vesúvio, our family faithfully preserves the time-honoured tradition of treading the grapes in granite lagares. At each vintage, Vesúvio's impressive two-centuries-old winery fills with the sound of up to 50 treaders working the lagares. This iconic estate is one of the very last to maintain foot-treading on such a scale, resulting in wines of exceptional complexity and fantastic ageing potential.

The estate's mature vineyards in the Vale da Teja section date from the 1970s and are a vital contribution to the wines. These vines' well-developed root system enables them to tap water deep in the subsoil, providing vital sustenance through dry summer conditions. They contribute to the incredible complexity and structure of Quinta do Vesúvio Vintage Ports.

## The 2024 vintage

2024 was an exceptional year for Quinta do Vesúvio. Moderate conditions during the growing season delivered evenly paced, steady ripening, favouring an ideal balance between sugar graduations, acidity and phenolic development – conditions that allowed the estate’s diverse terroirs to express themselves fully.

The variety that excelled in 2024 was Touriga Franca (alongside Touriga Nacional), really hitting the mark at Quinta do Vesúvio. Unsurprisingly, it makes the largest contribution – almost half – to the final blend. It is the largest Touriga Franca component of any Vesúvio Vintage Port in recent years.

Touriga Franca is one of the most accurate barometers of vintage quality and performs at its best when conditions allow gradual, balanced ripening. In recent challenging years, the Franca has often fallen short due to erratic weather patterns – usually a combination of excessive heat and untimely rain. As the latest-ripening variety, it is the most vulnerable to unsettled weather which often emerges with the approach of the autumn equinox. In 2024, the Franca finally reached its full potential.



TRADITIONAL TREADING AT VESÚVIO



THE VESÚVIO WINERY, OVERLOOKING THE DOURO

In 2024, our head winemaker Charles Symington had an ample palette to choose from across the property's diverse micro-terroirs. He selected contributions from no less than five widely spaced vineyard sections, encompassing a multitude of aspects, altitudes and grape varieties from vines of varying ages. The magnificent Quinta do Vesúvio 2024 is composed of wines from the property's highest point, the Quinta Nova (Touriga Nacional); the 50-year-old Vale da Teja Touriga Franca plantings; the mature Alicante Bouschet from the Vinha dos Castelos; the lower-lying Touriga Franca of the Vinha da Estação; and another parcel of Touriga Nacional from the Vinha das Abelhas. It is this broad scope that provides an incredible choice to produce the best possible wine.

### Tasting note

Alluring, gorgeous aromas combining red and black fruit, a sprinkling of herbal spice and traces of black olives, scents of pine, forest floor and wild rosemary. Captivating palate, rippling with seductive wild berry fruit with bright acidity and grainy tannins providing a balanced counterpoint to the velvety, bright fruit. The well-wrought structure is taut yet supple, making the wine irresistible to enjoy young whilst signalling considerable staying power. An enthralling, generous Vesúvio, combining complexity and refinement.

### PROVENANCE

- Quinta Nova
- Vinha da Estação
- Vale da Teja
- Vinha dos Castelos
- Vinha das Abelhas

### GRAPE VARIETIES

- Touriga Franca: 47%
- Touriga Nacional: 30%
- Alicante Bouschet: 13%
- Sousão: 10%

### WINE SPECIFICATION

- Alcohol by volume — 20% v/v (20°C)
- Total acidity — 4.80 (g/l)
- Baumé — 4.20
- Bottled during May 2026 with no filtration
- Winemakers: Charles Symington, José Luís Cavalheiro