



POMBAL do VESÚVIO DOC DOURO 2007

VINTAGE OVERVIEW

2007 was an excellent vintage in the Douro Valley and has proven an exceptional year, where the weather combined with the work of the viticulturists and the winemakers to produce some very special wines.

The harvest took place between the 17th and 27th September.

Picking order: Tinta Amarela, Touriga Nacional, Touriga Franca.

GRAPE ORIGINS

Quinta do Vesúvio, Douro Superior. One of the Douro's legendary quintas with a very rich heritage. It is also one of the region's largest estates with a total area of 325 hectares (803 acres), of which 136 hectares (336 acres) under vine. 30% is planted with Touriga Nacional, whilst Touriga Franca, Tinta Barroca and Tinta Roriz each account for approximately 20%. Tinta Amarela and Sousão are also significant.

GRAPE VARIETIES

60% Touriga Franca, 30% Touriga Nacional, 10% Tinta Amarela.

VINIFICATION

The grapes were hand picked and transported in 20Kg boxes to the Quinta do Sol winery, where vinification took place in the new gravity flow fermenters - after going through a rigorous triage process, including bunch and berry selection. The berries were transferred to the fermentation tanks and delicately crushed. After inoculation with selected yeast, fermentation took place at a controlled temperature of 25-27°C (77-79 °F).

Malolactic fermentation was induced with a frozen culture of lactic acid bacteria prior to ageing in barrel.



Wine specifications

Alcohol - 14% vol.

Volatile Acidity - 0,49 g/L (acetic acid)

pH - 3,65

Total Acidity - 5,1 g/L (tartaric acid)

Reducing sugars - 2,0 g/L

Bottling and Aging

10 months in 400 L French oak barrels.

Bottled September 2008.

Total Production: 2.170 cases 12/75 cl

Coopers: Tonnellerie Taransaud and Tonnellerie Boutes

Wine Makers: Charles Symington and Pedro Correia.

Shelf life after opening: 2 weeks



UPC: 094799090267 – 750ML

SRP: \$ _____

Food pairing and serving

Quinta do Vesúvio 2007 is a fabulous accompaniment to pizza, casseroles, grilled vegetables, steak, chicken and fish.

Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 55°F.

Current tasting notes

Color - Dark ruby in color.

Aroma - On the nose reveals layer upon layer of succulent aromas of jammy cassis, laced with a hint of a stony minerality.

Flavor - On the palate displaying luscious black plum and fresh raspberry fruit flavors on the mid-palate. Supple and smooth with silky and refined tannins carrying through to a long exceptionally stylish finish.

Drinking status

May be enjoyed now, although will develop very well in bottle over the next 3 to 5 years.

Press & Awards

**WINE
ENTHUSIAST**
MAGAZINE

92 Points, Cellar Selection

Roger Voss, December 2009