

POMBAL DO VESUVIO

POMBAL DO VESUVIO DOURO DOC

2014

Pombal do Vesuvio is Quinta do Vesuvio's second wine, produced exclusively from grapes grown in the property's extensive vineyards. The *pombal*, or dovecote, from which the wine takes its name overlooks one of the quintas finest vineyards containing several of the estate's best parcels of Touriga Nacional - an essential part of Pombal do Vesuvio.

The winter of 2013/2014 was wet and mild with an exceptionally warm February. A damp but hot spring followed, leading to an early bud burst and rapid development in the vineyards that was somewhat curtailed by the variable temperatures and thunderstorms that followed in June and July. Then, a cool, dry August meant that the vine's annual cycle was not affected by further delays associated with the normally extreme temperatures at this time of year. The vintage began earlier than usual and although there was some rain during the harvest, the grapes were picked perfectly ripe, making for some very good wines.

The grapes were taken to our Douro DOC 'Reserva' winery in 20kg boxes and subjected to a rigorous double selection process: the grape bunches were first sorted by hand before a gentle de-stemming, which was then complemented by a berry-by-berry machine selection. The selected fruit was then lifted in a small container and released and gently crushed directly above the fermentation tanks (this avoids mechanical pumping), which were rendered inert to avoid any undesired oxidation. The fermentations were individually controlled and temperatures and extraction methods (pumping over and rack and return) were adjusted based on twice daily tastings intended to ensure that all the wines retained the full potential of the grapes from which they were made.

Once the alcoholic fermentation was complete, a post-fermentation maceration followed in order to extract the tannins from the grapes seeds and complement those extracted from the skins to develop a richer and fuller palate and improve the wines ageing potential. After malolactic fermentation in stainless steel tanks, the wines were transferred to 225 and 440 litre French oak barrels, where they matured for 11 months before being bottled on the 22 of March 2016. The winemakers were Charles Symington and Pedro Correia, who were assisted by the Symington Family Estates Douro DOC winemaking team.



GRAPE VARIETIES

60% Touriga Nacional
35% Touriga Franca
5% Tinta Amarela

AGEING

11 months in French oak barrels

COOPERS

Taransaud, Boutes, Seguin-Moreau

TOTAL PRODUCTION

1,415.5 cases (12 x 75 cl)
and 500 Magnums

ANALYSIS

Alcohol: 14.2% vol.
Volatile acidity:
0.6 g/L (acetic acid)
Total acidity:
5.5 g/L (tartaric acid)
pH: 3.60
Total sugars (glu+fruct):
0.8 g/l



SYMINGTON
Family Estates