



VESUVIO 2008 VINTAGE PORT

2008 was a Touriga Nacional year at Vesuvio, which produced very low yields. It is therefore no coincidence that 70% of the Vesuvio '08 Vintage is made from Nacional which produced incredibly concentrated wines. As maturation conditions were relatively cool in 2008 (like 2007) a lot made from 3 riverside blocks of Nacional 98, 99 and 100 was selected. This was complemented by 20% Touriga Franca from the Teja valley, blocks 79 and 80 adding fresh floral components and 10% Barroca from block 60 adding structure and body to the wine.

GRAPE VARIETIES:

VARIETY	BLOCK	PERCENT	YIELDS PER VINE	BAUMÉ
T. Nacional	98, 99, 100	70%	0.86 Kg	13.6
T. Franca	79, 80	20%	1.71 Kg	14.3
Barroca	60	10%	1.36 Kg	14.3

PICKING:

Picking took place between the 18th September and the 15th October.

VINIFICATION:

- Fermentation with natural yeast
- Fortification at 8° Baumé
- 100% foot treading
- Full complements of 50 treaders worked each lagar during the 2008 Vintage.

WINE SPECIFICATION:

Alcohol by Volume:	20% v/v (20°C)
Total acidity:	5.0 (g/l)
Baumé:	3.6

Each component of the blend was held in the Quintas wooden vats for 18 months after which it was racked and blended.

BOTTLING:

Bottled in May 2010 with no filtration or fining whatsoever.

Only 600 cases of 9 litres, 7200 bottles were bottled. This represents less than 1% of the Quintas production in 2008.

TASTING NOTE:

Dark purple in colour. On the nose lifted aromas of peppermint and violets. On the palate, ripe tannins with a fresh firm acidity, and elegantly balanced finish.

WINE MAKERS:

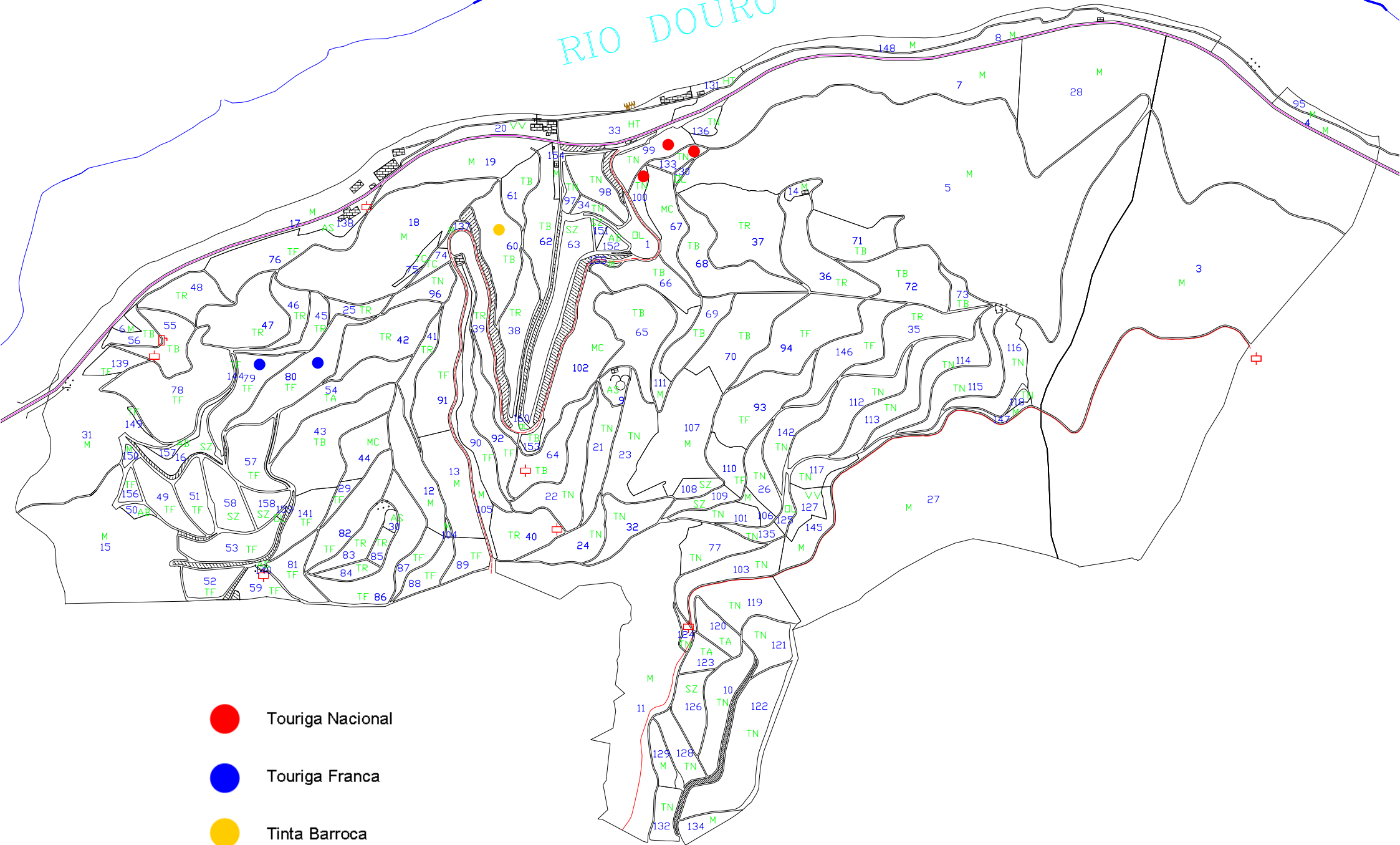
- Peter Symington
- Charles Symington
- Mario Natario

TASTING PANEL:

Peter, Charles,
Paul, Johnny, Dominic, Rupert Symington

Oporto, May 2010

RIO DOURO



- Touriga Nacional
- Touriga Franca
- Tinta Barroca

VESÚVIO