



POMBAL DO VESUVIO DOC DOURO 2008

This is the second wine from Quinta do Vesuvio and is named after the estate's dovecote or 'pombal', which is surrounded by vineyards that contribute grapes to the Pombal do Vesuvio. Weather conditions in 2008 made the viticultural cycle quite difficult, with some rain during flowering producing a natural reduction in potential yields, and a fairly dry summer slowing progress in ripening of the Vesuvio grapes. By mid September it became evident that the grapes were simply not ripe enough and the decision was taken to postpone the harvest for a couple of weeks. Fortunately the heavy rain that was forecast for early October did not materialise and the vintage progressed under perfect conditions, the Touriga Franca and Touriga Nacional, in particular, both benefitting from the extended ripening cycle.

As for the Pombal do Vesuvio highly successful debut vintage (2007), the principal component variety of the 2008 is the Touriga Franca (55%). The Touriga Nacional excelled in 2008, and accordingly its weighting in the final blend was increased to 35%, from 30% in the 2007. The remaining 10% of the blend is Tinta Amarela.

The grapes were transported to the Quinta do Sol winery where, after a rigorous double selection (by bunch and by berry), they were lifted in a hopper and literally dropped into the fermentation tanks using our ingenious gravity system; a portable crusher at the mouth of the tank gently pops the berries without breaking the tannin chains in the skins and produces a soft, silky texture to the wines.



TASTING NOTE: fresh, floral aromatics; some violet and rose scents with a touch of milk chocolate. The palate offers up a silky, opulent richness, redolent of plums and black cherries, peppered with spicy tannins. A crisp undertone of acidity provides great elegance and balance.

GRAPE VARIETIES: 55% Touriga Franca/35% Touriga Nacional/10% Tinta Amarela.

AGEING: 9 months in 400 L French oak barrels.

PRODUCTION 3.000 cases (12x75cl). Bottled in July, 2009.

ALCOHOL: 13.0% vol

VOLATILE ACIDITY: 0.53 g/L (acetic acid)

TOTAL ACIDITY: 4.80 g/L (tartaric acid)

REDUCING SUGARS: 1.30 g/L

pH: 3.67