



Quinta do Vesúvio is one of the most iconic estates in the Douro with its magnificent house, chapel, and winery dating back to 1827. With 137 hectares of vineyard, the estate has an excellent reputation for its outstanding Vintage Ports and, more recently, its Douro DOC wines.

 @SymingtonVinhos



WINE DESCRIPTION SHEET

QUINTA DO VESÚVIO VINTAGE PORT 2024

THE WINE

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.'

THE QUINTA

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.

THE YEAR

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.

WINEMAKER

Charles Symington, José Luís Cavalheiro

TASTING NOTES

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.

GRAPE VARIETIES

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 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.

PROVENANCE

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

STORAGE AND SERVICE

Storage: Store the bottle horizontally in a cool, dark place with a constant temperature.
Decant: Yes
Food Pairings: Chocolate desserts and blue cheeses.
Longevity after Opening: 2-3 days.
Serving temperature: 16°C

WINE SPECIFICATION

Alcohol: 20 %
Acidity: 4.80 g/l (tartaric acid)
Baume: 4.20 °
Allergens: Sulfites
Vegetarian: Yes
Year of Bottling: 2026