



**QUINTA DO VESUVIO CAPELA
2017 VINTAGE PORT**

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THE CHAPEL AND HOUSE AT QUINTA DO VESUVIO



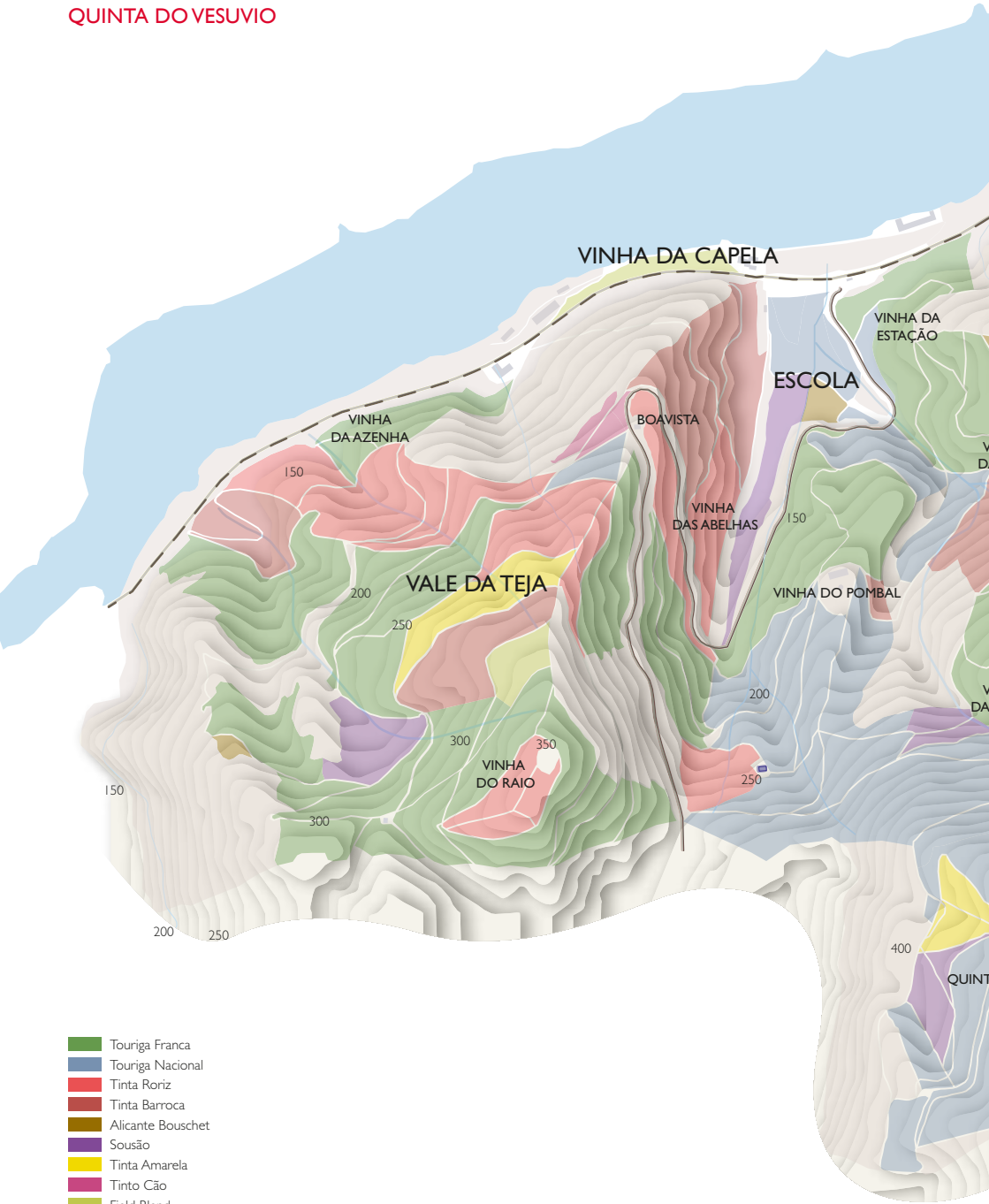
472 cases · 1% of the vineyard's production in 2017

In the space of 10 years, from 2007 to 2017, just four Capela da Quinta do Vesuvio Vintage Ports have been made, all of them coinciding with classic Vintage Port declarations, which producers only commit to in outstanding years.

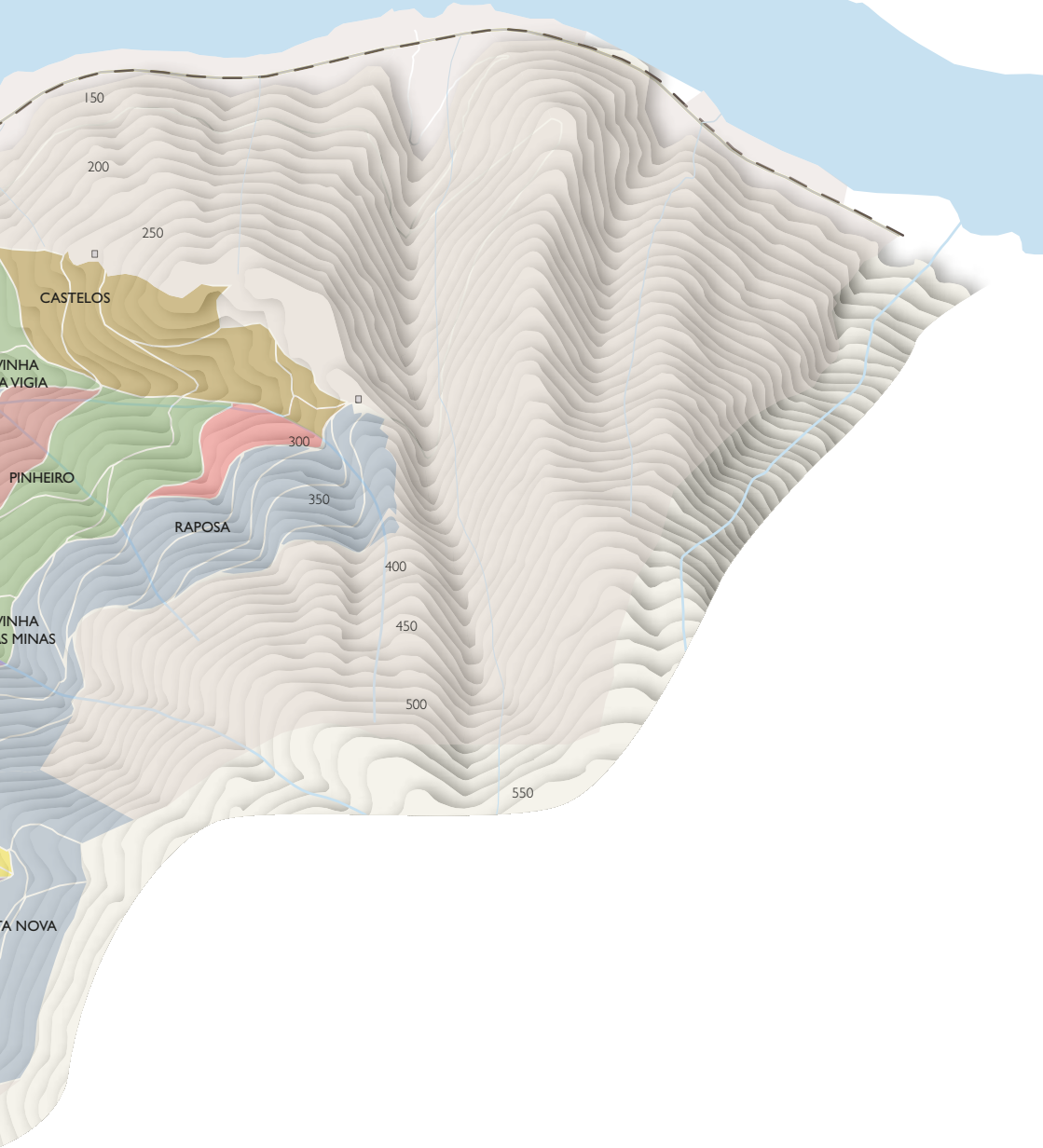
The Capela do Vesuvio Vintage Port, released in tiny quantities, is a variation on the principal theme embodied in the Quinta do Vesuvio Vintage Port, which has been made every year, bar two, since our family acquired the property 30 years ago. The Capela Vintage, named after the quinta's fine chapel and its adjoining vineyard with a field blend of very old vines, has a distinctive identity resulting from specific terroirs within the quinta.

The *Vinha da Capela* vineyard was one of the first to be replanted post-phylloxera at Quinta do Vesuvio in the late 19th century. The vineyard was cut in half when the Douro railway was extended upriver, as the old single-track line

QUINTA DO VESUVIO



DOURO



CASTELOS

VINHA
DA VIGIA

PINHEIRO

RAPOSA

VINHA
S MINAS

SA NOVA

150

200

250

300

350

400

450

500

550

traverses the estate. Just 4 terraces remain of the original vineyard, which has been successively interplanted as vines reach the end of their useful life. Original vine cuttings are used for re-grafting in order to preserve the vineyard's unique characteristics.

As with the preceding Capela Vintage Ports, the 2017 is based on the *Escola* ('school') parcels, laid out along the sheltered base of the estate's main central valley, the namesake *Vinha da Capela*, and the *Vale da Teja* vineyards separated from the *Escola* by a prominent ridge.

The favourable location of the *Escola* vineyard came into its own in 2017, one of the hottest and driest years ever recorded in the Douro. Low-lying along Vesuvio's central valley floor, the constituent parcels are ideally protected from excessive heat and, significantly, act as a collection point for rainwater with soils that have more moisture than the more exposed areas of the property.

The mature *Vale da Teja* Touriga Franca plantings (more than 45 years old) have deep roots whose ability to access water far down in the subsoil make them ideally suited to overcome the trials of especially dry years such as 2017.

Like all Quinta do Vesuvio Vintage Port, the Capela is trodden in the quinta's *lagares*, more specifically in two smaller



THE VINHA DA ESCOLA (CENTRE LEFT) AT THE BASE OF THE MAIN VALLEY



THE VINHA DA ESCOLA

lagaretes, created by the partitioning of one of the existing large granite *lagares*. This makes for ideal extractions that provide the complexity and structure which are stylistic keystones of Capela Vintages Ports.

For the Capela Vintages, our head winemaker, Charles Symington, favours co-fermentations — fermenting different grape varieties together in the same *lagar*. In 2017, he combined the early ripening Alicante Bouschet (from one of the *Escola* parcels) with the grapes from the old, field blended *Vinha da Capela*, which being low-lying also ripen early. This *lagar* was fermented at a slightly warmer temperature to maximise structure and concentration. The Touriga Nacional was joined with the Touriga Franca and the Sousão, as their ripening unusually overlapped, and this *lagar* was cool-fermented to favour aromatic expression. Both *lagares* fermented longer, another feature of Capela Vintages, which gives the wines a drier profile. Furthermore, the later run-off allows more extended skin contact, accentuating complexity and structure.

TASTING NOTE

Mesmerising aromas; lavender, eucalyptus, green tea and liquorice. On the palate, the concentration and intensity are striking with layers of complexity. There is a wonderful interplay of invigorating black and red fruits underpinned by schist tannins that give balance to the impressive structure. The Sousão comes through in a spicy seasoning that underscores the wine's remarkable freshness. The seductive finish is endless and inspirational.

PROVENANCE AND GRAPE VARIETIES

- Vinha da Capela: field blend
(very old, near 100-year-old vines)
- Vinha da Escola: Alicante Bouschet, Sousão, Touriga Nacional
- Vale da Teja: Touriga Franca.

WINE SPECIFICATION

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.06 (g/l)
- Baumé – 3.30
- Bottled during May 2019 with no filtration
- Winemakers: Charles Symington, Bernardo Nápoles