

4,320 BOTTLES (75CL), 300 MAGNUMS (150CL) AND 200 TAPPIT HENS (2.25L) 1% OF THE TOTAL PRODUCTION AT QUINTA DO VESÚVIO IN 2022



Capela do Vesúvio Vintage Port is an exceptional expression of a few special vineyards at the magnificent Quinta do Vesúvio. Made in tiny quantities and only in years when these vines deliver extraordinary quality, this Vintage Port has a distinct identity created by three unique micro-terroirs within the estate.



In the lower part of the picture, the 'Vinha da Escola' (in shadow)

### THE PROPERTY

Since acquiring Quinta do Vesúvio in 1989, the Symington family have sought to recover the quinta's legendary reputation. Drawing on their wealth of winemaking experience in the Douro, which stretches back five generations, the family have made substantial investments in the vineyards. Over the last three decades, Quinta do Vesúvio has built a global reputation as a single-estate producer of fine Vintage Ports and, more recently, fine Douro red wines.

The grapes are trodden by foot in two small stone tanks at the estate's winery. This makes for ideal extraction that creates the complexity and powerful structure, which are stylistic hallmarks of Capela do Vesúvio Vintage Ports.

### THE VINEYARDS

Capela do Vesúvio is named after the property's beautiful chapel and neighbouring vineyard, which is the first plot that contributes to this wine. The Vinha da Capela was one of the first to be replanted post- phylloxera at Vesúvio in the late 19th century – with just four terraces left today of the original vineyard. It is a field blend of 100-year-old vines that have been successively interplanted, using original vine cuttings to preserve their unique characteristics.

The second plot is the Escola – or 'school' – vineyard. These vines are sheltered at the base of the estate's central valley, which collects rainwater, and is flanked by steep, terraced slopes that provide welcome shade in the height of summer.

The third component of Capela do Vesúvio Vintage Port comes from the half-a-century old plantings of Touriga Franca in the Vale da Teja. With well-developed, deep roots that can access water far down in the subsoil, these vines are ideally suited to the hot and dry conditions at Quinta do Vesúvio.



The Vale da Teja vineyard at Quinta do Vesúvio



A century-old vine in the Vinha da Capela at Quinta do Vesúvio

#### THE YEAR

At Quinta do Vesúvio there were three micro-terroirs within the estate that sung beautifully in 2022. These were the three plots of vineyard that contribute to the limited-edition Capela da Quinta do Vesúvio Vintage Port. Charles Symington, October 2022

As our harvest preparations began, we knew that we faced unprecedented conditions in the Douro, with the three months before the vintage being among the hottest and driest ever recorded. Between November 2021 and August 2022, Vesúvio recorded just 136 mm of rain, which was 66% less than the 30-year average and was the fourth consecutive year of below average rainfall. The dryness of the soils was compounded by higher-thanaverage temperatures through the summer months, including the hottest July recorded since 1931. Pinhão, in the Cima Corgo sub-region recorded the highest ever temperature in the country at an extraordinary 47°C.

While the impact on the vines was significant and the bunches and berries were smaller than usual, our viticulture and winery teams worked flat out through one of the most challenging Douro harvests to make some very promising wines.

We started with the earlier-ripening varieties in our lower-lying vineyards: Alicante Bouschet, Tinta Amarela, Sousão, and the old, mixed vines (field blends). While acidity levels were lower, the lagares had good colour. The deep roots of the Vinha da Capela plot and the Vale da Teja vineyard allowed them to find humidity deep in the subsoil to ripen the grapes. Sometimes it appeared the drought had passed them by.

The turning point came in the first week of September when average daytime temperatures thankfully dropped to between 22°C and 25°C allowing maturations to progress evenly and gradually. At this time we began to pick our prime plots of Touriga Nacional, which delivered very fine, deep-coloured wines with moderate baumés of 13°.



# THE WINE

## TASTING NOTE

Aromas of schist dust with notes of lavender and rockrose (Cistus), which are especially evocative of Vesúvio's main valley, site of one of Capela's contributing vineyards, the 'Escola'. Compact and voluminous with grainy tannins carrying peppery spice and underwriting the powerful structure that is simultaneously lean and taut — a Capela hallmark. Intense and fresh on the palate, laced with black fruit and hints of dark chocolate, the long aftertaste reveals tea and tobacco.

## WINE SPECIFICATION

Alcohol by volume: 20% vol. Total acidity: 4.60 Baumé: 3.50° pH: 3.64 Bottled (unfiltered): May 2024 Winemakers: Charles Symington and José Luís Cavalheiro

## **GRAPE VARIETY COMPOSITION**

TOURIGA NACIONAL: 31% | OLD VINES (FIELD BLEND): 23% TOURIGA FRANCA: 19% | SOUSÃO: 15% | ALICANTE BOUSCHET: 12%

