



COCKBURN'S
VINTAGE PORT
2016





COCKBURN'S VINTAGE PORT

2016



HARVESTING THE 'BICO DE PATO' VINEYARD AT QUINTA DOS CANAIS



2,450 cases – 5% of Cockburn's total vineyard production

The 2016 is the third Cockburn's Vintage Port declaration under Symington ownership. Since acquiring the historic name in 2010, the family has worked hard to recover the reputation that made Cockburn's the leading Vintage Port in the 19th century and during the first half of the 20th.

The memorable retrospective Vintage Port tastings of 2012 and 2015 included Cockburn's wines dating as far back as 1863 and provided key insights into the style that made Cockburn's so admired. The Cockburn's 1908 emerged as one of the greatest Ports ever made, and the Douro Superior as the birthplace of the finest Cockburn's Ports, with Quinta dos Canais at its heart. Charles Symington, head winemaker, inspired by the great Cockburn's Vintages of the past, made the outstanding 2011 debut Cockburn's Vintage under Symington stewardship, an excellent 2015, and now the remarkable 2016, a thoroughbred Cockburn's Vintage of which the family are rightly proud.

2016 brought an unusual viticultural year that required the experience and knowledge of the viticulture and winemaking teams. Abundant rain through the winter and spring replenished the water reserves that sustained the vines through a hot and dry summer. A cool and wet spring delayed the vines' development, significantly slowing the pace of maturation, whose progress was further checked by the heat and absence of rain in August. The vines were remarkably healthy and it was clear that a late harvest was desirable to bring the crop to optimal maturity.





Courage was needed to hold back on picking prematurely. Many picked too early and lost out on the fantastic quality which rewarded those with patience, and who read the signs in the vineyards. The vintage was scheduled for the 15th September, but rain fell at Quinta dos Canais and Quinta do Vale do Coelho on the 13th and 14th. This caused Charles Symington to suspend picking so that the berries could benefit from what was the turning point for the vintage. Picking the finest vineyards at Canais restarted on the 22nd, only to be deferred again until September 26th to allow the berries to reap the full benefit of the well-timed rain. Some of the prime vineyards at both properties were harvested well into October under perfect sunny and dry conditions. Seldom have Baumés, acidity and phenolics been so well-balanced, delivering wines of great structure, freshness and elegance.

The backbone of the Cockburn's 2016 comes from the mature *Bico de Pato* ('duck's bill') vineyard, planted at an altitude of 250 metres at Quinta dos Canais. This area is planted with the best Touriga Nacional of the entire estate, which yielded just 1.17Kg/vine. Higher still at 350 metres is the *Vinha do Alexandre*, the other principal component from Canais, whose west-facing Touriga Franca prospered in the year's abundant heat. This is a late-ripening variety which thrives in dry and warm harvest conditions. Charles commented that in 2016 he was spoilt for choice at Canais; while the estate is largely south-facing, it encompasses varied aspects and altitudes which make for a wide variety of wines.

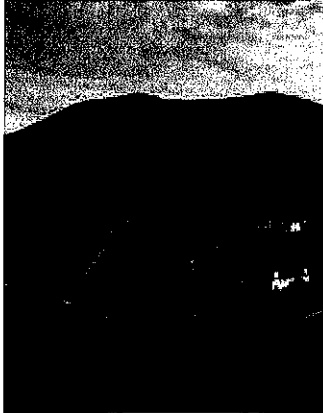
The principal structure for the 2016, provided by Canais was complemented, as in all Cockburn's Vintage Ports, by the finest production from the small Quinta do Vale Coelho vineyard, 10 km upriver. Vale Coelho adds the seasoning to the blend, with its Sousão grapes bringing acidity and an attractive spicy element. A further contribution came from a vineyard at Quinta do Cachão de Arnozelo, owned privately by a member of the Symington family, just around a bend in the river from Canais. Its Alicante Bouschet added an extra dimension to the wine.

For the 2016 Vintage Port only 2,450 cases (12/75cl) were bottled, representing just 5% of Cockburn's total vineyard production.



IN THE BACKGROUND, THE 'VINHA DO ALEXANDRE' VINEYARD AT QUINTA DOS CANAIS





QUINTA DO VALE COELHO

Grape variety percentages:

- Touriga Nacional – 62%
- Touriga Franca – 21%
- Sousão – 9%
- Alicante Bouschet – 8%

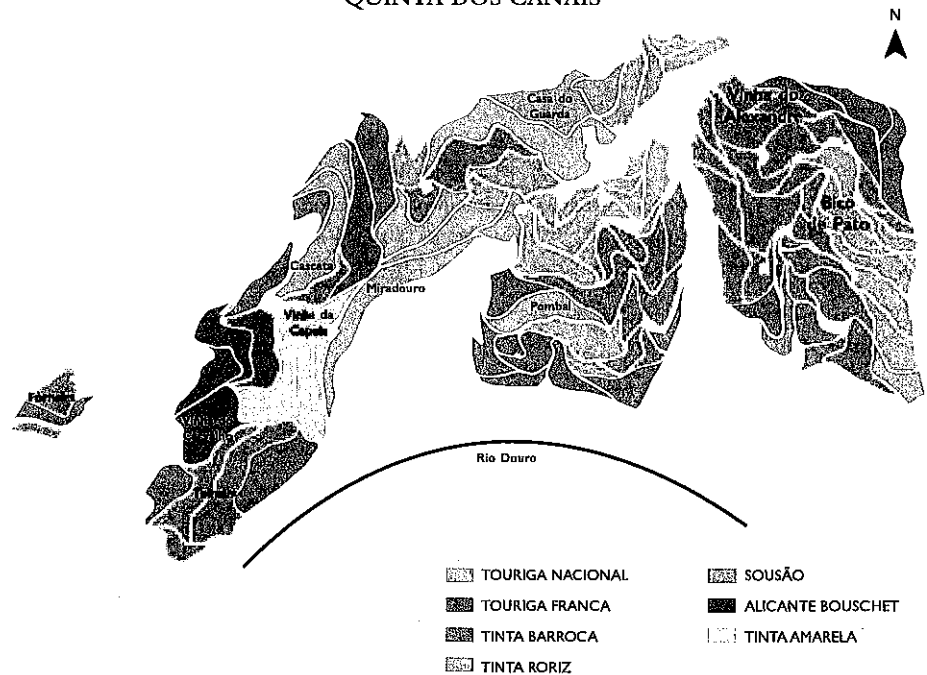
Tasting Note:

Aromas of red fruits with hints of clove and ginger. On the palate combines focused red fruit flavours with a dry character with a long finish marked by Cockburn’s signature ‘grip’. The Cockburn 2016 displays archetypal schistous-soil structure, complexity and length.

Wine Specification:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.42 (g/l)
- Baumé – 3.40
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington and Ricardo Carvalho

QUINTA DOS CANAIS



COCKBURN'S 2016 VINTAGE PORT PROVENANCE

QUINTA	PERCENT IN BLEND	VINEYARD	YIELDS PER VINE
CANAIS	68%	Bico de Pato	1.17Kg/vine
		Vinha do Alexandre	1.17Kg/vine
VALE COELHO	24%	Sousão	1.26Kg/vine
CACHÃO DE ARNOZELO	8%	Alicante Bouschet	-





ESTABLISHED 1798

DOW'S

PORT

DOW'S 2016 VINTAGE PORT

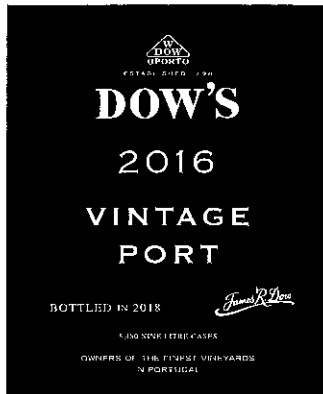
James R. Dow



DOW'S 2016 VINTAGE PORT



THE VINHA DOS ECOS (THE ECHOES VINEYARD) AT QUINTA DO BOMFIM



PRODUCTION: 5,480 CASES

The Symington family is pleased to announce the declaration of the Dow's 2016 Vintage Port.

It has been a long wait since 2011, a Vintage which garnered worldwide recognition for Dow's when Wine Spectator named it No1 Wine of The Year and which followed the remarkable 2007 Dow with 100-points in the Wine Spectator. In 2016, perfect conditions enabled the production of an outstanding wine and one that will enhance the great Dow's Vintage Port tradition.

The 2016 year was viticulturally unusual with an unseasonably warm winter and an unusually cool spring, with plentiful rainfall across both seasons. This water was critical in sustaining the vines during a hot and dry summer. The abundant rainfall differentiated 2015 from 2016. While both years were amongst the hottest on record, the latter had a rainfall surplus, while the former had a rainfall deficit. The importance of adequate soil moisture levels during the 2016 ripening cycle was often highlighted by Charles Symington in his harvest report.

The cool and wet spring was a testing time for farmers. The third wettest spring at Bomfim of the last three decades necessitated preventative action in the vineyard to counter the threat of the damp conditions. While many across the region had a reduced crop, resulting in one of the smallest vintages of the last 20 years, the two flagship Dow's properties, Quinta do Bomfim and Senhora da Ribeira, emerged unscathed. Not only was the crop saved but its quality potential assured, laying the foundations for this vintage declaration.

Although August was hot and dry, good soil humidity levels supported the maturations, albeit at a slower pace than usual, and sugar, acidity and phenolics developed in a balanced manner. Heatwaves during late August and early September slowed ripening and delayed the harvest. The decisive moment of the vintage was some beautifully-timed rain on September 13th,



lowering temperatures and bringing enough water for the successful completion of ripening. In anticipation of this rain, Charles Symington twice deferred picking on the best vineyards at the two estates, giving the grapes more time to ripen completely. Picking started at Quinta do Bomfim on the 19th September and at Senhora da Ribeira on the 21st.

The principal part of the Dow's 2016 Vintage Port is sourced from the *Vinha dos Ecos* vineyard, a gently rising slope behind the estate house at Bomfim. Planted in 1988, these mature Touriga Franca vines yielded a tiny 0.68 Kg/vine, half the 20-year average. From the adjoining Vale Botelhos vineyard, on traditional drystone terraces, Charles Symington chose Sousão grapes for the excellent colour and freshness which the fine acidity of this variety provides. The grapes from these two vineyards were fermented together in the *lagar* winery at Bomfim. These co-fermentations work well, the characteristics of each variety amplifying the other's finest qualities; the Sousão's acidity matching the Franca's floral aromas. A small component of very old mixed vines from the vineyard directly below the Bomfim house, yielding a minuscule 320g/vine, contributed added complexity and structure.

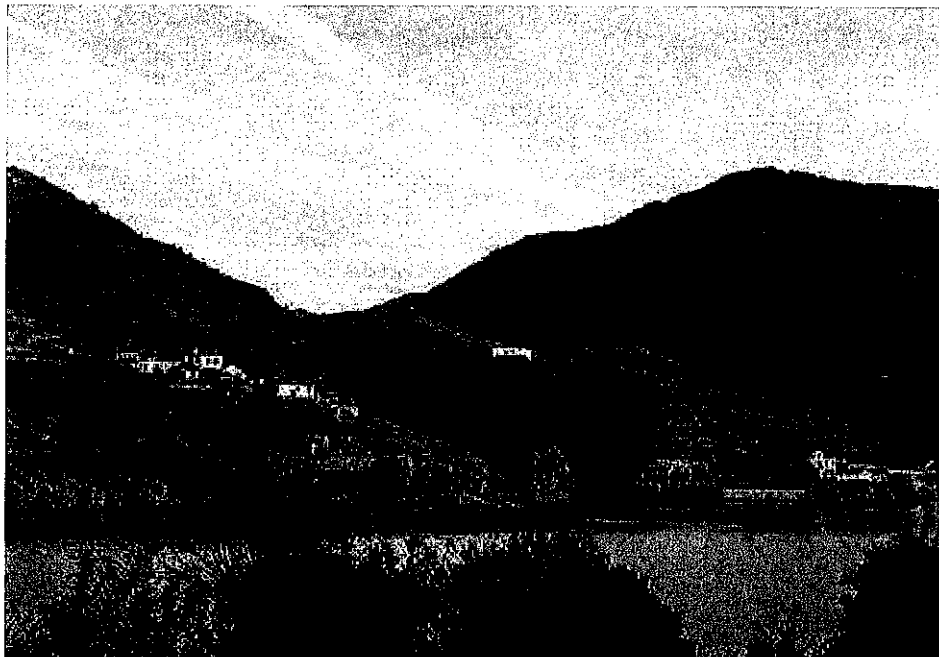
The other indispensable component of any Dow's Vintage Port, Quinta da Senhora da Ribeira, contributed exceptionally well-ripened grapes from its mature *Vinha Grande* vineyard whose east-facing aspect and 200 to 450 metres of altitude, proved beneficial in the hot and dry conditions, shielding the Touriga Nacional vines during the ripening cycles. Senhora da Ribeira's small riverside *Zé Barqueiro* vineyard supplied Alicante Bouschet which gives the wine great structure and weight. Senhora da Ribeira's production was vinified in the Quinta's small *lagar* winery.

Tasting Note:

Very Dow in its intensity, taut and lean with the vigour of a young thoroughbred. Typical Dow's deep, brooding aromas of black plum and Douro schist with lavender and violet notes. Profound and substantial on the palate. A beautifully toned wine of impressive structure.



QUINTA DA SENHORA DA RIBEIRA



QUINTA DA SENHORA DA RIBEIRA



BOMFIM: THE LAGAR WINERY

DOW'S 2016 VINTAGE PORT PROVENANCE

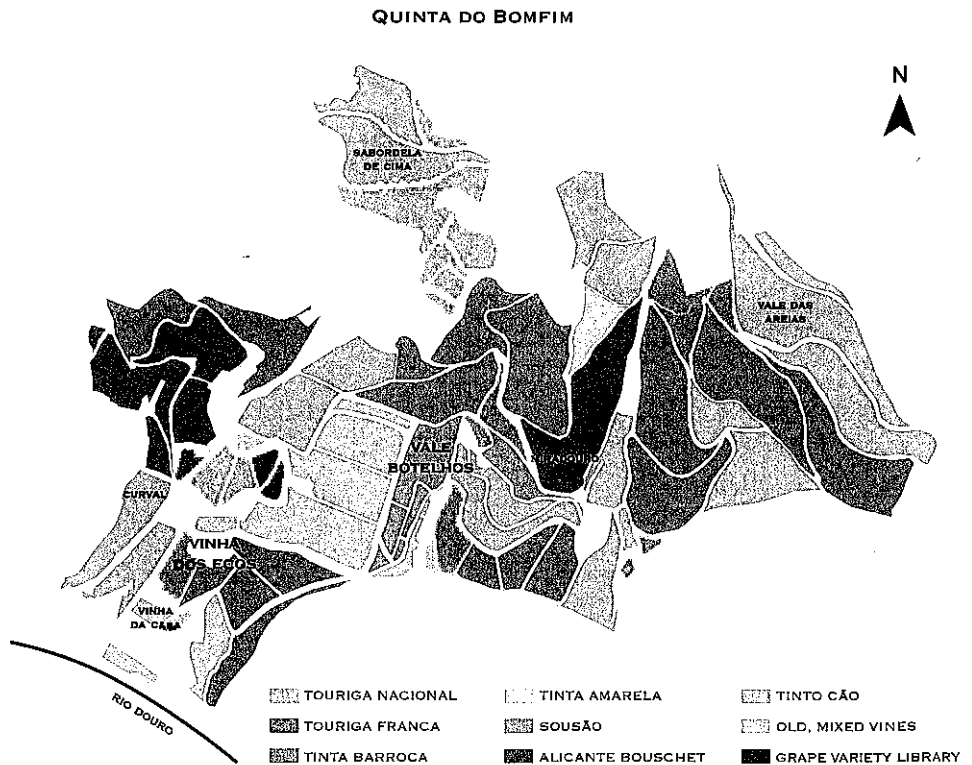
QUINTA	PERCENT IN BLEND	VINEYARD	YIELDS PER VINE
BOMFIM	52%	Vinha dos Ecos	0.68Kg/vine
		Vale Botelhos	1.34Kg/vine
		Vinha da Casa	0.32Kg/vine
SENHORA DA RIBEIRA	37%	Vinha Grande	1.56Kg/vine
		Zé Barqueiro	1.88Kg/vine
CABEÇO	7%	-	-
CERDEIRA	4%	-	-

Grape variety percentages:

- Touriga Franca – 48%
- Touriga Nacional – 31%
- Sousão – 11%
- Very old mixed vines – 6%
- Alicante Bouschet – 4%

Wine Specification:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.46 (g/l)
- Baumé – 3.43
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington, Pedro Sousa (Bomfim) and Ricardo Carvalho (Senhora da Ribeira)



W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

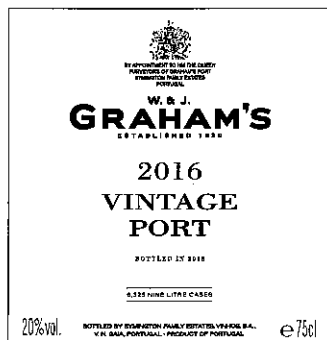


GRAHAM'S 2016 VINTAGE PORT

GRAHAM'S 2016 VINTAGE PORT



QUINTA DOS MALVEDOS, MARCH 2016: THE RIVER DOURO, SWOLLEN BY THE ABUNDANT WINTER RAINFALL



PRODUCTION: 6,325 CASES INCLUDING 600 MAGNUMS AND 352 TAPPIT HENS

The Symington family is pleased to announce the declaration of the 2016 Graham's Vintage Port to follow in the footsteps of the legendary W & J Graham's Vintages produced over the last two hundred years. Like most parts of the world, the Douro has not been isolated from the effects of climate change, and unusual weather conditions over recent years have often departed from those typically associated with classic vintage years. Fortunately, in 2016 the stars aligned and the year brought superbly structured and balanced wines, allowing us to announce a full vintage declaration.

After a warm and wet winter that replenished much-needed water reserves in the soil, the weather pattern then reversed, with an unusually cool and wet spring, which delayed flowering and led to some problematic damp conditions in the vineyard in May. Timely interventions however, saw our crop come through unscathed.

The summer was extraordinarily hot, with several spikes in temperature above 40 degrees Celsius which caused the vines to very nearly shut down. The water reserves created by the abundant winter and spring rainfall proved critical in providing just enough soil moisture to sustain the hardy vines. Respite from the heat finally arrived between August 24th and 26th when 18mm of rain fell at Quinta dos Malvedos and Quinta do Tua. The vines soaked up the water and maturations picked up, only to be thwarted by another heat surge during the first week of September. Encouragingly, phenolic development was ahead of sugar graduations and so long as the latter could progress, indications were that phenolic ripeness could be achieved at comparatively low Baumés. A late harvest was inevitable as the grapes needed more time on the vines to complete their ripening.

The decisive moment of the vintage came on September 13th when a further 20mm of rain came down at Malvedos and Tua. This provided vitally needed water and lower temperatures.

Perfect conditions were in place, but they would amount to little if the signs in the vineyards were not properly read. Charles Symington resisted the temptation to pick prematurely, setting the harvest starting date for September 19th. No sooner had harvesting started when he took a calculated gamble, deferring picking for another week, a move that was not without its risks given the imminence of the autumnal equinox. This decision was rewarded with three weeks of fine weather during which the grapes greatly benefited from the timely rain and the subsequent dry conditions and moderate temperatures. We could not have hoped for a more balanced and even ripening period.

As a result of the adjustments to the picking plan, each vineyard at Malvedos and Tua was picked at optimal ripeness. The *Valdossa* vineyard, high above the Malvedos estate house, produced superb grapes from its 30-year-old Touriga Nacional, their maturity delivering wines of outstanding structure and complexity. The highest planted vineyard at the Quinta, the *Altos de Malvedos* (400 metres/1,300 feet) contributed its *Sousão* grapes, whose dark skins and acidity brought inky blue/black colour and freshness to the wine. At Graham's neighbouring Tua property, the old mixed vines from the *Muros* vineyard, planted over half a century ago on drystone walled terraces, provided exceptional quality and became a natural candidate for inclusion in this vintage. This vineyard yielded an incredibly low 230 grams/vine, contributing remarkable depth and complexity to the wine.

Two quintas owned privately by members of the Symington family, Vila Velha and Vale de Malhadas, contributed small parcels of excellent quality grapes. At Vila Velha, the *Vinha da Barca* contributed its finest Touriga Nacional and Touriga Franca, which were co-fermented to capture the full expression of this west-facing riverside vineyard. At Vale de Malhadas, the production from the barely half a hectare sized *Vinha dos Eucaliptos* vineyard provided elegant floral aromas from Touriga Franca grapes.

The small volumes of this Graham's 2016 Vintage bottling consist of 6,325 cases, including 600 magnums, and 352 Tappit Hens. The Symington family derive great confidence from the promise that this beautifully crafted wine holds for the future.



QUINTA DOS MALVEDOS



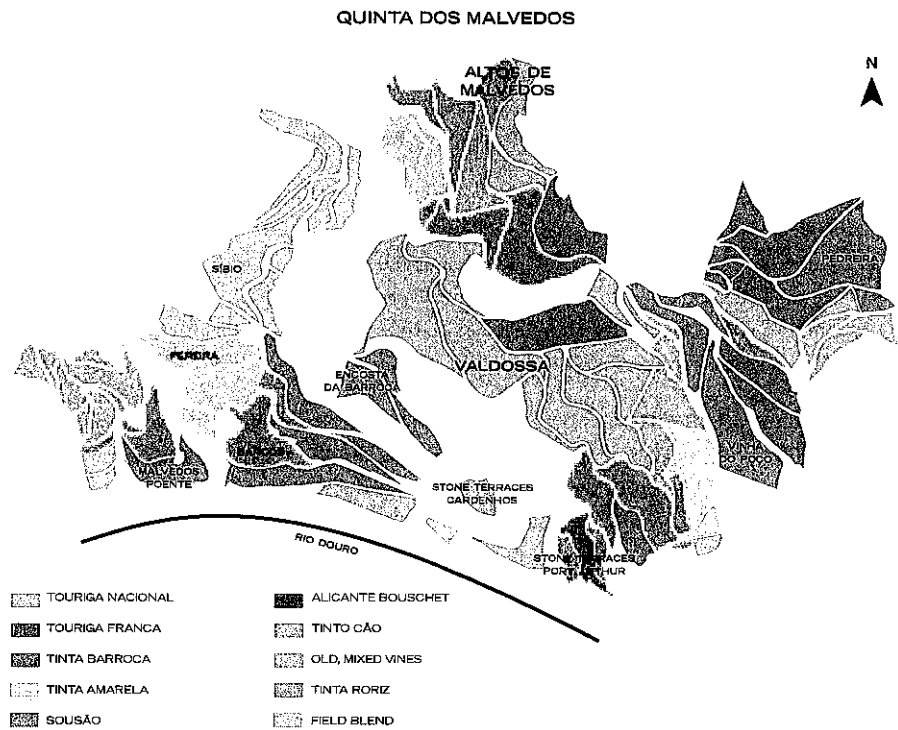
QUINTA DOS MALVEDOS: THE VALDOSSA VINEYARD IN THE FOREGROUND

Tasting Note:

Classic expression of the Graham's style: concentrated and opulent with layers of fresh, ripe, black fruit flavours. Aromas of mint and eucalyptus with chocolate notes. The Graham 2016 combines superb complexity, structure and balance.

Wine Specification:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.49 (g/l)
- Baumé – 3.8
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington and Henry Shotton



GRAHAM'S 2016 VINTAGE PORT PROVENANCE

QUINTA	PERCENT IN BLEND	VINEYARD	YIELDS PER VINE
MALVEDOS	41%	Valdossa	1.06 Kg/vine
		Altos de Malvedos	0.93 Kg/vine
TUA	25%	Vinha dos Muros	0.23 Kg/vine
VALE DE MALHADAS	18%	Vinha dos Eucaliptos	-
VILA VELHA	16%	Vinha da Barca	-



PURVEYOR TO HM THE QUEEN OF DENMARK'S HOUSEHOLD

WARRE'S

FOUNDED IN 1670 PORTUGAL

P O R T

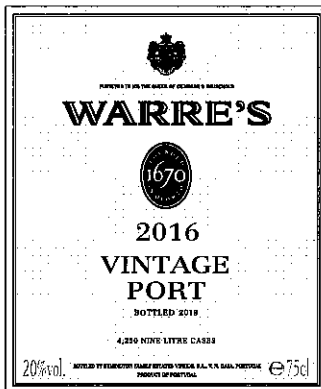


WARRE'S 2016 VINTAGE PORT

WARRE'S 2016 VINTAGE PORT



QUINTA DO RETIRO



4,250 cases (12/75cl) – 13% of Warre's total vineyard production

2016 will be remembered as a year that produced wines of remarkable structure, balance and elegance, a profile which closely matches Warre's traditional Vintage Port style. Words such as charm, grace, finesse and elegance are rarely absent in descriptions and reviews of Warre's superb Vintage Ports, be they from the 19th, 20th or 21st centuries.

2016 was a late vintage. Picking only began at Warre's Quinta da Cavadinha and Quinta do Retiro on September 19th and September 23rd, respectively. Even at Quinta da Telhada, situated in the hotter Douro Superior, harvesting began unusually late on September 15th. The vines' protracted development suited Warre's Cima Corgo properties and the Cavadinha vineyard, due to its aspect and altitude has a cooler, longer maturing pattern and reaches its best in years such as this when extended periods of ripening favour balanced grape maturations.

A prerequisite of a classic declaration is for Touriga Franca to fulfill its maximum potential, and this is exactly what happened in 2016. The vintage was ten days longer than in 2015, allowing this and other varieties in all three Warre's properties across the Douro Valley, to ripen fully with beautifully balanced Baumés, acidity and phenolics.

There were occasions through the viticultural year when such a favourable outcome was far from certain. A warm winter and cool spring, both wetter than normal, required a great deal of work to protect the vines. While the generous rainfall was to prove providential in sustaining the vines through the hot and dry summer that followed ('like money in the bank' in Charles Symington's words), it did catch many growers off guard during the spring and

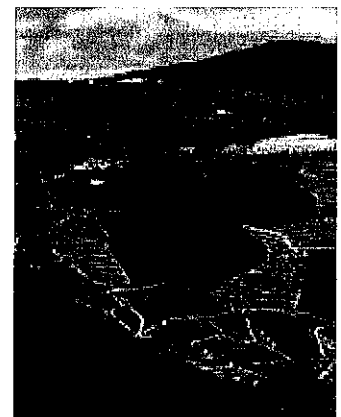


OLD VINES, QUINTA DO RETIRO

led to a 20% reduction in the crop across the region. At Warre's vineyards, timely interventions not only saved the crop but ensured that the promise of quality would be realised during the vintage.

The hot summer, with several heatwaves and very little rain, strained the vines. However, the water reserves in the soil sustained maturations which advanced slowly until the late harvest. The cumulative rainfall at Cavadinha, to the end of August, was 52% higher than average, and this made all the difference. Furthermore, as so often happens in declared years, late summer rainfall proved decisive and made 2016 an exceptional year, rather than just a very good one. The 18mm of rain recorded at Cavadinha on September 12th and 13th was precisely what was needed for the grapes' complete and balanced ripening.

Nearly half the Warre's 2016 is made up of old, mixed vines from both Cavadinha and Retiro. In sections of these vineyards, as many as 30 to 40 different varieties are planted together, and at Retiro they are between 80 and 100 years old with a predominance of Touriga Franca, a variety that has typically prospered in the Rio Torto Valley, home to Quinta do Retiro. These vineyards produced tiny yields, just 630g/vine. The structure and complexity of the old vines was balanced with great acidity and freshness from the Cavadinha grapes and the superb floral aromatics from the two Touriga varieties harvested at Quinta da Telhada. Due to the very cool nights during the vintage, the grapes arrived at the Cavadinha lagar winery so cold in the mornings that, in effect, they had a 'cold soak maceration' before fermentation began, favouring excellent aromatic extraction. Harvesting finished at Cavadinha on October 10th, a couple of days before the weather broke. More perfect harvesting conditions could not have been hoped for.



QUINTA DA CAVADINHA

WARRE'S 2016 VINTAGE PORT PROVENANCE

QUINTA	VINEYARD	YIELDS PER VINE
CAVADINHA	Old mixed vines	1.01Kg/vine
RETIRO	Old mixed vines	0.63Kg/vine
TELHADA	Mature Touriga Nacional and Touriga Franca	Av: 0.84Kg/vine

Tasting Note:

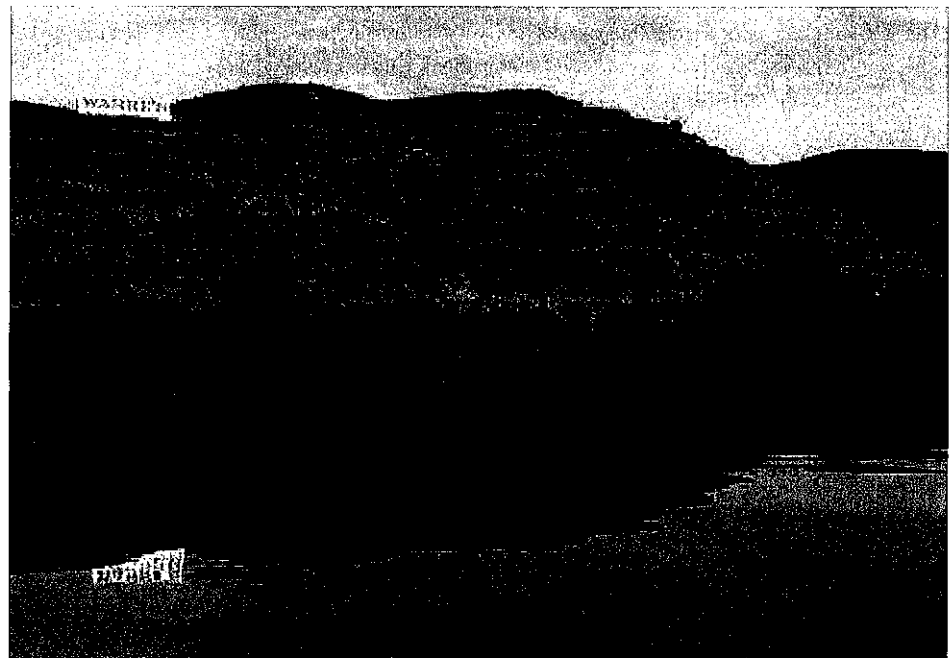
Typically Warre's in its feminine charm, exuding floral aromas of violets and rockrose. Supple, ripe black fruit flavours, underscored by fresh acidity, rendering superb balance and elegance. Long, lingering finish with delicate tea-leaf notes.

Wine Specification:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.70 (g/l)
- Baumé – 3.65
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington and Mário Natário

Grape variety percentages:

- Vinha Velha (old, mixed vines) – 46%
- Touriga Nacional – 37%
- Touriga Franca – 17%



QUINTA DA TELHADA



SMITH WOODHOUSE

QUALITY PORT SINCE 1784

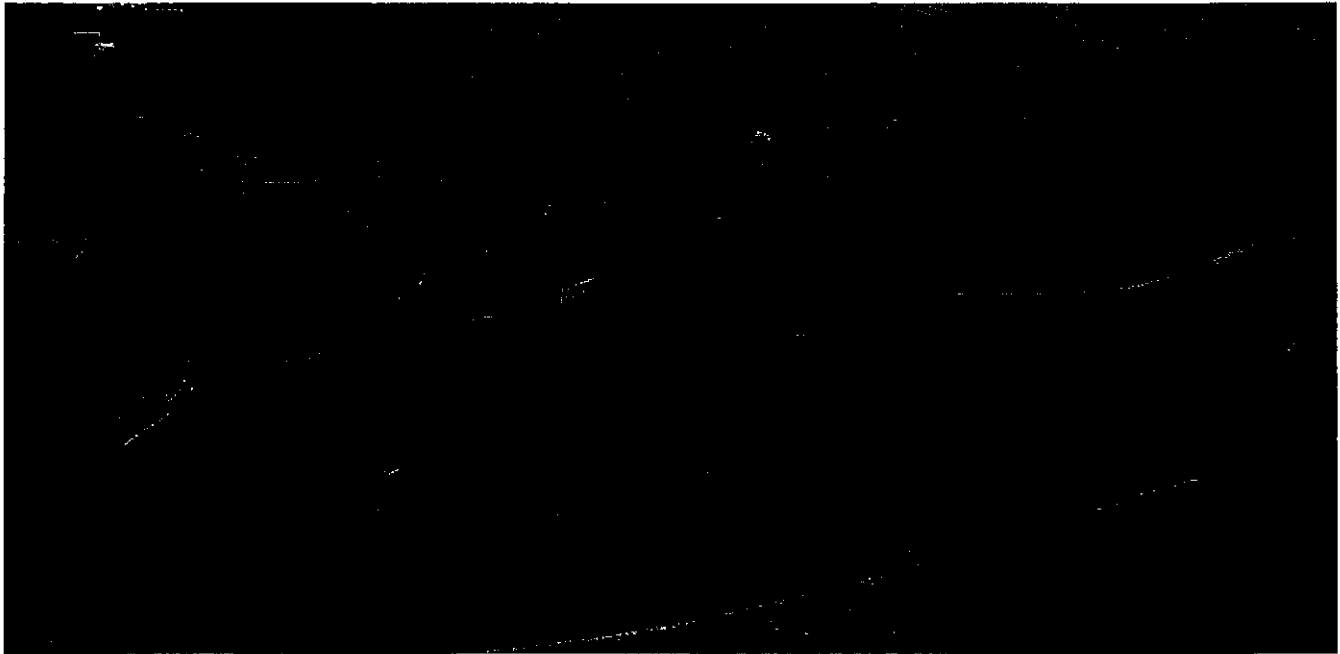
PORT

**SMITH WOODHOUSE
2016 VINTAGE PORT**

Smith Woodhouse & Co.



SMITH WOODHOUSE 2016 VINTAGE PORT



QUINTA DA MADALENA

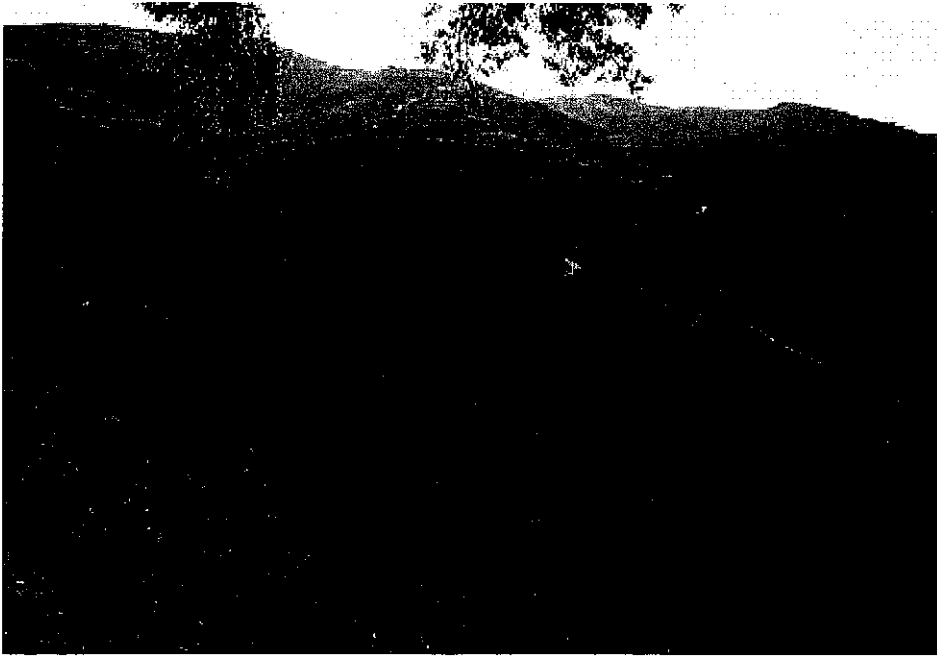


PRODUCTION: 1,600 CASES – 12/75CL

The Symington family, the owner of Smith Woodhouse, is pleased to announce that it has decided to declare the 2016 Vintage, just the third Vintage Port release from Smith Woodhouse in the last decade. As in previous Vintage Port declarations, this is a very small bottling and represents the very best production from Smith Woodhouse's own Quinta da Madalena vineyard.

Smith Woodhouse has a long association with one of the Douro Valley's finest areas, the Rio Torto Valley, from where it has traditionally sourced grapes for its premium wines, particularly for its Vintage Ports. As a specialist producer, Smith Woodhouse possesses an in-depth knowledge of this area's terroirs, and the core of its wines come from the Madalena vineyard, set in the very heart of the Rio Torto. The maturation pattern in the Torto Valley is typically later than in most of the other areas of the Douro region, bringing about an extended ripening cycle, which produces very well balanced wines with superb aromas and great finesse.

Due to the cool, wet spring in 2016, flowering and veraison were both delayed, the latter by two weeks when compared to the previous year. The vines' ripening cycle started quite late and was slowed further by very high summer temperatures and the absence of rain, both of which combined to reduce the pace of maturations. Smith Woodhouse's Madalena



QUINTA DA MADALENA

vineyard coped well in these extreme conditions, and the well-developed roots of its ancient mixed vines were able to access subsoil water reserves created by the wet winter and spring. This was critical for the ability of the heat-stressed vines to sustain maturations, although only just. In mid-September much hoped for rain, in the right amount, came to the rescue putting maturations back on track and laying the ground for the balanced development of sugar, acidity and phenolics.

The Smith Woodhouse 2016 Vintage Port is entirely based on the Madalena vineyard, primarily from the field blend of very old mixed vines. They cover just over half of the vineyard's 7 hectares, and in 2016, the yields of these *Vinhas Velhas* were exceptionally low, a meagre 200 grams per vine, practically one bunch from each vine. The remarkable depth and complexity of the wine reflect the concentration and structure provided by these grapes. The remainder of Madalena is planted with Touriga Franca, a late ripening variety, well suited to the conditions of the Rio Torto area where typically the crop takes longer to ripen. This component from Madalena, the *Vinha das Flores* — true to its name — provides distinctive floral aromas of violets and rockrose.

This was one of the latest starting vintages of recent years, even by Rio Torto standards. Picking only began at Madalena on September 28th, starting with the *Vinhas Velhas* and then moving on to the *Vinha das Flores*. The harvest took place under perfect blue sky



conditions and moderate temperatures, with warm days and cool nights. It became evident from the outset of the vintage, judging by the superb quality of the grapes reaching the winery, that the long wait since the 2011 Vintage declaration was, in all likelihood, finally over.

Wine Specification:

- Alcohol by volume: 20% v/v (20°C)
- Total acidity: 4.26 (g/l)
- Baumé: 3.7
- Bottled during May 2018 without any filtration
- Winemaker: Charles Symington

Tasting Note:

Aromas suggesting bergamot and tea-leaf, as well as floral aromas of rockrose and violets. Substantial on the palate, showing ripe, black fruit and liquorice. The seamless, peppery tannins give freshness and excellent structure.



EARLY MORNING IN THE RIO TORTO VALLEY



QUINTA DO VESUVIO
2016 VINTAGE PORT

QUINTA DO VESUVIO

2016 VINTAGE PORT



THE HOUSE AT QUINTA DO VESUVIO, CLOSE TO THE BANKS OF THE DOURO



Made in granite lagares with teams of 40 treaders, faithful to a tradition dating back to ancient times

Quinta do Vesuvio is situated in the Douro Superior, which has a more continental climate than other areas of the Douro Valley with hot summers and very cold winters, as well as the region's lowest annual rainfall, averaging just 470mm per annum at Vesuvio. The property's scale (326 hectares) and mountainous terrain results in vineyards with multiple aspects.

The predominant exposure is north and west, which protects the vines from the hot summer sun. The estate's substantial altitude range for its vineyards; from 100 metres to almost 500 metres, provide varying terroirs which are a key component in the Quinta's wines.

Abundant winter and spring rainfall played a key part in the outcome of the 2016 vintage, replenishing vital soil water reserves that sustained the vines through one of the hottest and driest summers on record. This fundamentally differentiated 2016 from the previous year, which was equally hot but was much drier. Despite various heatwaves through August and the beginning of September, with temperatures frequently soaring above 40° Celsius, the water reserves in the subsoil provided a lifeline for the vines. The absence of summer rain slowed maturations, and conditions indicated a late vintage.

Vesuvio's vineyards were well prepared for the 2016 conditions. The property has some of the oldest varietal plantings in the Douro Valley, dating from the 1970s. These vines' well-developed root systems allowed the grapes to keep maturing through the heat, albeit slowly. Our decision to delay the harvest was rewarded by two days of heaven-sent rain that arrived in mid-September. The much-needed water put maturations back on track and created a perfect alignment of sugar, acidity and phenolics in the berries. Charles Symington, who first made a vintage at Vesuvio with his father in 1995, saw his decision to delay picking fully vindicated. By carefully reading the signs in the vineyards, which he knows so well, Charles resisted the temptation to pick early and was duly rewarded with the outstanding quality of the grapes that made this vintage declaration possible.

Vesuvio's old vineyards produced a small number of bunches per vine, rarely yielding more than 700g each. These tiny quantities are harvested from small, compact bunches which produce tremendously concentrated and well-structured wines. The Vesuvio 2016 was made from a combination of the property's choicest vineyards, carefully selected by Charles and his team.

The *Vale da Teja* vineyards, on the western extremity of the Quinta provided the principal structure. The mature plantings, all dating from the early 1970s, of Touriga Nacional, Touriga Franca and Tinta Amarela brought fantastically floral aromas to the wine. To enhance the aromatic profile, these grapes were fermented in the Quinta's historic lagares where the usual team of 40 treaders worked tirelessly. The *Vinha do Pombal* vineyard, gracing the terraced slopes of the central valley at Vesuvio, contributed Sousão for its fine acidity. The *Castelos* vineyard contributed Alicante Bouschet for its structure.

The union of these three distinct areas of the estate resulted in this extraordinary 2016 Quinta do Vesuvio Vintage Port.

This is a limited bottling of just 1,220 cases, of which 1,145 are 9-litre cases of 75cl bottles and corresponds to only 2.5% of the estate's production in 2016.

QUINTA DO VESUVIO 2016 COMPONENT VINEYARDS:

- *Vale da Teja*: Touriga Nacional (43%), Touriga Franca (25%), Tinta Amarela (12%)
- *Castelos*: Alicante Bouschet (17%)
- *Vinha do Pombal*: Sousão (3%)

TASTING NOTE:

Aromas of Mediterranean lavender and resinous scents. Luxurious velvet-like palate with delicious kirsch and ripe, dark fruit flavours with hints of liquorice. Weighty with sinewy fruit, the muscular structure is underpinned by schisty tannins.

WINE SPECIFICATION:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.21 (g/l)
- Baumé – 3.9
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington and Bernardo Nápoles



TREADING THE 2016 VINTAGE IN VESUVIO'S GRANITE LAGARES

QUINTA DO VESUVIO



- Tourigo Franca
- Touriga Nacional
- Tinta Roriz
- Tinta Barroca
- Alicante Bouschet
- Souzão
- Tinta Amarela
- Tinto Cao
- Other mixed vines