



MEANDRO DO VALE MEÃO

RED 2018

HARVEST REPORT

It was an incredibly atypical year from the Agricultural point of view. During the winter the precipitations registered were extremely low resulting in reduced water reserves in the soils. This lack of water and a very cold winter delayed the budbreak. When spring began, very high precipitation values were recorded. During the months of April and May the rains continued, bringing the need for increased attention to control phytosanitary problems, namely mildew. The month of June brought the beginning of summer, however, the temperatures remained springy, registering fresh and rainy days. Outbreaks of diseases that had not previously been eliminated became extremely difficult to control, with the region experiencing massive downpours. In addition, occurrences of hail further aggravated the damages registered so far. In spite of the difficulty found not only in the Upper Douro but also in the rest of the region, there were no significant problems in Quinta do Vale Meão. With the arrival of August, the temperatures reached very high values, giving way to scalding in some of the parcels. The harvest was delayed compared to normal, and the picking began on 4 September with the white Rabigato variety. The first red grapes were harvested on September 6 starting with the Tinta Barroca variety. The last grapes of Touriga Nacional were harvested on October 4. Despite the difficulties encountered at the agronomic level, the qualitative potential of the wines from the 2018 harvest is very high. This is due to even maturation and low water stress resulting from the high levels of precipitation. The musts were fresh, with good acidity, showing a perfect balance with a good structure.

GRAPE VARIETIES

45% Touriga Nacional, 30 % Touriga Franca, 20% Tinta Roriz, 3% Tinta Barroca and 2% Alicante Bouschet

VINIFICATION

After being crushed, the grapes were cooled down and trodden by foot during four hours in granite lagares and then transferred to small refrigerated stainless steel vinifying vats. Each grape variety is vinified separately. This wine was matured in second and third year French Allier oak barriques for 14 months.

TASTING NOTES

Lively color. Floral scents combined with red fruit aromas. Fills the mouth with intense fruit notes, showing a long, very fresh and complex after taste.

