



QUINTA
DO
VALE MEÃO

QUINTA DO VALE MEÃO

PORTO VINTAGE



Quinta do Vale Meão has been producing consistently Single Quinta Ports since 2000. In 2001 we decided to make a second lot with the aim of bottle-aging it in our cellar and bring to the market at full maturity.

VINIFICATION

After crushing, the must is cooled down. In the same evening of the day of the picking, footreading is made in the lagares, for the duration of four hours. Fermentation begins spontaneously and the mechanical crushing is done regularly up until the pressing and addition of selected grape spirit. This Vintage Port aged in wooden barrels and was bottled in 2003.

TASTING NOTE

This Port presents a dark purple color on the center and lighter purple hues on the edge, denoting its aging in bottle. The nose is dominated by blueberry compote and floral notes. In the mid-palate the dark fruit gives way to firm tannins and herbal notes. Very persistent finish.

STORAGE AND SERVING

Due to its age, this Port may have deposit. We recommend to decant it before serving. Recorked in October 2022

