



# QUINTA DO VALE MEÃO

2022

## HARVEST REPORT

The 2021/2022 viticultural season unfolded as an unusual year, primarily due to distinctive climatic conditions. Throughout the year, we experienced a warm and dry winter, followed by a similarly warm and dry spring and summer. It is worth noting the consistent lack of rainfall during most of the growing season, along with elevated temperatures recorded in May, July, and August. These weather patterns had a notable impact on the vines and grape maturation. These climatic conditions influenced the development of diseases such as mildew and powdery mildew. However, they also contributed to good phytosanitary quality, which was a positive outcome. Water availability emerged as the principal constraint on the vine's normal development right from the early stages of the growing cycle. At Quinta do Vale Meão, the total rainfall from November 2021 to the end of September 2022 amounted to 225.8mm. This figure represents a significant deviation from the 30-year average of 520.4mm, marking a 57% decrease in precipitation. This trend began during the winter months when only 66.8mm of rainfall was recorded from November 2021 to February 2022. Regrettably, there were no significant precipitation events to replenish soil moisture reserves throughout the year. Despite an initial delay in the start of the vegetative cycle compared to expectations, this delay was swiftly compensated for during the vine flowering phase. Given these circumstances, we were presented with a narrower harvest window than usual. Monitoring grape maturation became a pivotal factor for success. Consequently, we initiated the harvest on August 17, 2022, commencing with the Rabigato white grape variety and concluding on September 23, 2022. Despite these challenges, the production yield turned out to be a pleasant surprise.

## GRAPE VARIETIES

60% Touriga Nacional, 30% Touriga Franca, 5% Tinta Barroca and 5% Tinta Roriz

## 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. In this vintage approximately 10% of the wines fermented with stems. Each grape variety and vineyard is vinified separately. The final blend is only made before bottling. All the wine was matured in French Allier oak barrels (225 litres), 45% new and 55% second usage.

## TASTING NOTES

Very concentrated in colour. Deep and complex nose with lots of aromatic nuances, yet maintaining the balance between them. In the mouth it is vibrant, in a set of great elegance, showing an excellent integration of the wood, a surprisingly large variety of flavours, and a very long aftertaste.

