



# MEANDRO DO VALE MEÃO

WHITE 2023

## HARVEST REPORT

The viticultural year of 2022/2023 stood out as yet another atypical year, with heavy rainfall in the months of October, November, and December. The end of Winter and the beginning of Spring were very dry. Strong precipitation in May and June replenished the soil water levels. Finally, a heatwave in the last week of August and intense rains a few days before the Equinox marked this year with highly variable weather. Two moments in the vegetative cycle are worth highlighting: an extremely dry and hot April compared to normal; May and June with periods of intense rain, in some cases accompanied by hail, resulting in significant losses. At Quinta do Vale Meão, we estimate a production decrease of around 30%. These two moments of the cycle, combined with the water levels stored in the soil during Winter, allowed for extensive vegetative growth and the development of medium to large clusters. The rainy winter and mild spring allowed for good vineyard establishment and development. Despite lesser pressure, disease prevention (downy mildew) and control of more prevalent pests (leafhopper) were necessary. Production was average (despite hail losses), and the quality of the wines appears exceptional. Towards the end of the cycle, due to the heat and available water, ripening occurred rapidly, resulting in a slightly early harvest. Only a small portion of the production was affected by the rains. Nevertheless, some selection was necessary due to the fragility of the grape skins. Thus, we began the harvest on August 16, 2023, with the entry of white grapes from the Rabigato variety, and concluded on September 18, 2023, with Tinta Roriz

## GRAPE VARIETIES

Arinto and Rabigato.

## VINIFICATION

After being slightly crushed, the grapes are cooled down and pressed in a traditional vertical press. The must is transferred to small temperature control vats in order to complete vinification. Each grape variety is vinified separately. The wine was aged on lees for seven months.

## TASTING NOTES

As a result of the traditional pressing, Meandro shows an intense greenish colour. It has the vibrant acidity of Arinto combined with the lively fruit of the Rabigato. The mouth surprises for its density and freshness.

