



QUINTA DO VALE MEÃO

PORTO VINTAGE 2019

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

Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz and Sousao.

VINIFICATION

Resulting from a rigorous selection of the best Port wines from a single year, it is made from more than 10 grape varieties, with Touriga Franca being the dominant one. The classical vinification method is applied using our century old granite lagares, with mixed grape varieties and keeping 100% of the stems.

After crushing, the must is cooled down. In the same evening of the day of the picking foottreading 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.

The wine is aged in large wooden vats and bottled 22 months after the harvest.

TASTING NOTES

The typical method of treading the grapes in granite lagares allowed for the expression of all the amazing characteristics of this vintage: opulent aromas, fantastic intensity, extraordinary concentration, balanced by lingering freshness. This exceptional complexity will provide long ageing potential.

