



MEANDRO PORT

FINEST RESERVE



Quinta do Vale Meão, contoured by a vast Meander in the Douro River, is a historic estate founded in 1877 by the legendary Dona Antónia Adelaide Ferreira and owned today by her great-grandson Francisco Javier de Olazabal and his Sons. The impressive structure and rich fruit found in the Meandro Finest Reserve Port is the unique result of a century and a half of experience combined with Quinta do Vale Meão coveted old-vine estate vineyards.

VINIFICATION

The grapes are sourced exclusively from various parcels of Quinta do Vale Meão, at the heart of the Douro Superior Region. The must is cooled down and transferred to the lagares, where the old technic of foot treading- fundamental to make great Ports- is used. The purpose is to gently macerate the must in order to extract the best components. The ageing takes place in large wooden vats and the final blend, rich and complex, is the result of the expertise of the winemaker.

TASTING NOTE

Deep youthfull ruby colour. Dark chocolate and blackberry nose, controlled sweetness and notes of walnut enveloped in deep smoke.

STORAGE AND SERVING

We recommend serving slightly cool, between 14 and 16°. Serve it with fruit deserts or soft cheeses or even by itself at the end of a meal.

