



QUINTA
DO
VALE MEÃO

MONTE MEÃO

CASA DAS MÁQUINAS 2017

HARVEST REPORT

The winter of 2017 was hot and dry. From November to March, precipitation values were very low when compared to the average. These values healthy phyto-sanitary conditions with an absence of diseases (mildew / powdery mildew), but the lack of rain brought less vegetative expansion than what would be desired, both in the development of foliage and in the development of the bunches. With such low values of water being recorded in the soils, plant development was limited, leading to an anticipation of about three weeks in the cycle. As the levels of sugars and acids soon approached the intended values, it became clear that it was necessary to anticipate the harvest. We started harvesting the white wines on August 16th with the Rabigato grape variety, and the red wine harvest began on the 17th with the entry of the Baga grape variety in the winery. This was followed by the Tinta Amarela and Tinta Roriz harvest (19 and 21, respectively). The first Touriga Nacional grapes entered the winery on August 24 and Touriga Franca on August 30. Having the harvest started earlier, it also ended a few days before the usual dates, with the last grapes being received on September 20th. Although the year was hot and dry, the plants resisted well to the extreme dryness recorded, keeping the foliage in good condition until the harvest. From the enologist point of view 2017 will be quite interesting allowing for wines with a very good structure, with a perfect balance of acidity, soft and harmonious wines, with a good potential for aging.

GRAPE VARIETIES

Touriga Francesa (or Franca) and Tinta Barroca

VINIFICATION

It's one of the last vineyards to be harvested. The grapes are trodden by foot in ‘lagares’, then transferred to vats, where fermentation takes place, for eight days. The aging lasts 16 months, in new and used barrels in the proportion of 10% and 90% respectively.

TASTING NOTES

The combination of these two grape varieties, in certain years, works very well, as the power of Touriga Francesa is polished with the elegance of Tinta Barroca.

