



QUINTA DO VALE MEÃO

MONTE MEÃO

CASA DAS MÁQUINAS; QUINAS 2021

HARVEST REPORT

It was a relatively quiet wine-growing year as compared to previous years, despite being marked by very localized hailstones. The vineyards of Quinta do Vale Meão were in no way harmed by this occurrence. Winter was not rainy (171.4mm), a situation that was also observed in spring (107.4mm) and summer (93.6mm). Temperatures were normal for the respective seasons. This allowed that at the beginning of the harvest, in general, the vines were well in terms of foliage, green, lush and with bunches in excellent phytosanitary condition. These weather conditions meant that the maturations were constant throughout the harvest. Downy mildew and powdery mildew had no significant impact on production. Proof of this was the increase in production of around 17% compared to 2020. The harvest started on the 19th of August and ended on the 27th of September. It was an extraordinary year for the white wines, which are very aromatic, with vibrant acidity combined with an excellent volume in the mouth. Red wines are very balanced with good structure and concentration.

GRAPE VARIETIES

Touriga Franca 80% and Tinta Barroca 20%.

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 (also known as Touriga Franca) is polished with the elegance of Tinta Barroca.

