



MONTE MEÃO

VINHA DOS NOVOS 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. 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

100% Touriga Nacional

VINIFICATION

In 2023, the grapes were hand-harvested and carefully selected at the winery. Fermentation took place in wooden vats over about 10 days, with regular pump-overs for gentle extraction. After malolactic fermentation, the wine aged for 15 months in used French oak barrels.

TASTING NOTES

Great lively colour. A very unique nose showing floral and citrus notes. In the mouth it keeps the floral profile and shows surprising softness. It has an extraordinary elegance, excellent acidity, with firm but elegant tannins.

