



## MEANDRO DO VALE MEÃO

WHITE 2024

### HARVEST REPORT

In terms of historical figures, the 2024 growing season can be considered moderately warm, with slightly above-average rainfall. The winter was very wet, particularly March, which was marked by heavy rainfall. Although the summer was hot and dry, the end of August and September, the harvest period, were very cool. Disease pressure remained low throughout the growing cycle, which was the longest since 2014, with early budding and colouring at the usual time. These moderate conditions, combined with good water reserves in the soil, resulted in above-average yields and favoured very balanced ripening, with excellent harmony between sugars, acids and tannins. The harvest was extensive: it began on 21 August with the Rabigato grape variety and ended on 4 October.

### GRAPE VARIETIES

Arinto and Rabigato.

### VINIFICATION

After being slightly crushed, the grapes are cooled down and pressed in a traditional vertical press. The must is transferred to small temperature control vats in order to complete vinification. Each grape variety is vinified separately. The wine was aged on lees for seven months.

### TASTING NOTES

As a result of the traditional pressing, Meandro shows an intense greenish colour. It has the vibrant acidity of Arinto combined with the lively fruit of the Rabigato. The mouth surprises for its density and freshness.

