



QUINTA  
DO  
VALE MEÃO

## MONTE MEÃO

VINHA DOS NOVOS

### HARVEST REPORT

The year 2016 was marked by a very rainy spring, with precipitation between November 2015 and May 2016 doubling the values registered on the previous year. Due to the high precipitation recorded in spring, the vines showed good vigor and a very balanced vegetative wall.

The summer was slow to arrive, as the average temperature in May and June was lower than in 2015, but in August the average temperature remained higher than in the previous year. Despite the heat registered, the precipitation occurred in the spring was sufficient to maintain the water reserves in the soil. Although the older vines showed no symptoms of water stress, in the younger vines some water deficit was patent. Due to high thermal and luminous stress values, there was some loss of production due to scalding of the bunches, especially in plots exposed to the West. Such conditions delayed the maturation of the bunches, and the white harvesting began on 30 August. The first harvested red variety was the Tinta Barroca on September 2, followed by Tinta Amarela and Tinta Roriz on September 3. Due to the excellent climatic conditions recorded during September, it was possible to harvest calmly, waiting for the ideal point of maturation without risk of precipitation. The last grapes of Touriga Nacional and Touriga Franca were harvested on 8 and 10 October, respectively. Generally the wines of 2016 are quite elegant and well-balanced, having excellent potential.

### GRAPE VARIETIES

100% Touriga Nacional planted in granitic soil

### VINIFICATION

After being crushed, the grapes were cooled down and trodden by foot during four hours in granite "lagares", transferred to wooden vat and fermented for 10 days. The wine was matured for 15 months in used French Allier oak barriques (225 liters).

### 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.

