



# QUINTA DO VALE MEÃO

RED 2018

## HARVEST REPORT

It was an incredibly atypical year from the Agricultural point of view. During the winter the precipitations registered were extremely low resulting in reduced water reserves in the soils. This lack of water and a very cold winter delayed the budbreak. When spring began, very high precipitation values were recorded. During the months of April and May the rains continued, bringing the need for increased attention to control phytosanitary problems, namely mildew. The month of June brought the beginning of summer, however, the temperatures remained springy, registering fresh and rainy days. Outbreaks of diseases that had not previously been eliminated became extremely difficult to control, with the region experiencing massive downpours. In addition, occurrences of hail further aggravated the damages registered so far. In spite of the difficulty found not only in the Upper Douro but also in the rest of the region, there were no significant problems in Quinta do Vale Meao. With the arrival of August, the temperatures reached very high values, giving way to scalding in some of the parcels. The harvest was delayed compared to normal, and the picking began on 4 September with the Rabigato variety. The first red grapes were harvested on September 6 starting with the Tinta Barroca variety. The last grapes of Touriga Nacional were harvested on October 4. Despite the difficulties encountered at the agronomic level, the qualitative potential of the wines from the 2018 harvest is very high. This is due to even maturation and low water stress resulting from the high levels of precipitation. The musts were fresh, with good acidity, showing a perfect balance with a good structure.

## GRAPE VARIETIES

50% Touriga Nacional, 45% Touriga Franca, 3% Tinta Barroca and 2% Tinta Roriz.

## VINIFICATION

After being crushed, the grapes were cooled down and trodden by foot during four hours in granite lagares and then transferred to small-refrigerated stainless steel vinifying vats. In this vintage approximately 10% of the wines fermented with stems. Each grape variety and vineyard is vinified separately. The final blend is only made before bottling. All the wine was matured in French Allier oak barrels (225 litres), 60% new and 40% second usage.

## TASTING NOTES

Very concentrated in colour. Deep and complex nose with lots of aromatic nuances, yet maintaining the balance between them. In the mouth it is vibrant, in a set of great elegance, showing an excellent integration of the wood, a surprisingly large variety of flavours, and a very long aftertaste.

